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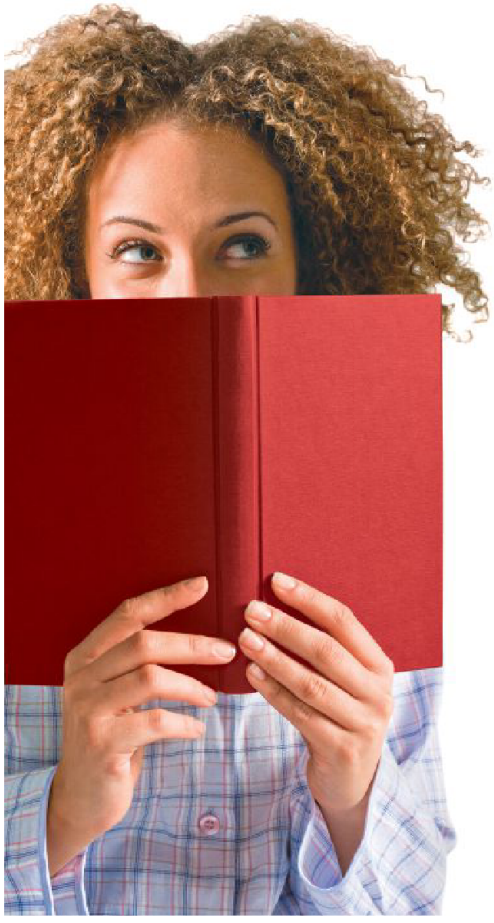

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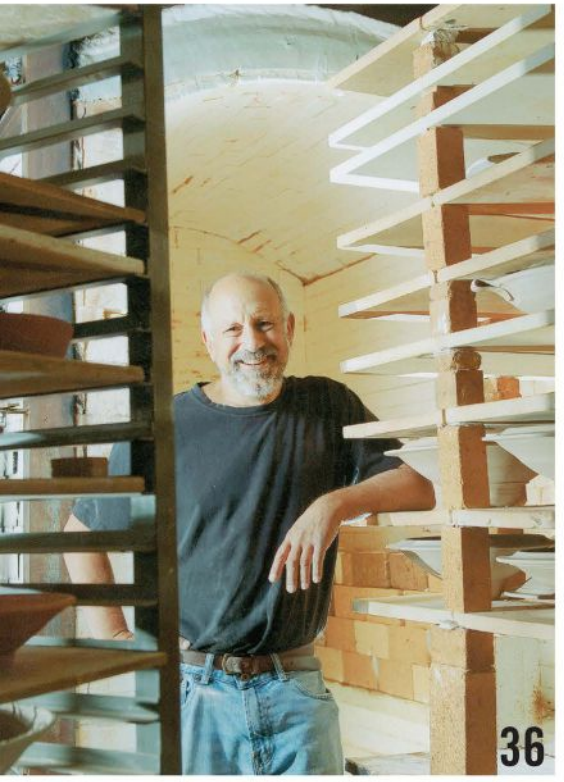

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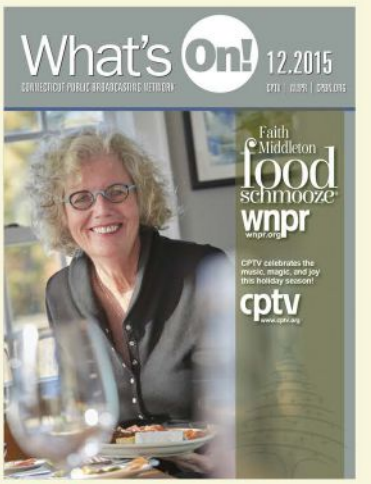

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This page: (top) Maishe Dickman of George Street Studio;
(above) Mariner's compass manufactured by Jonathan Eade, circa 1750. Image courtesy of National Maritime Museum, London.

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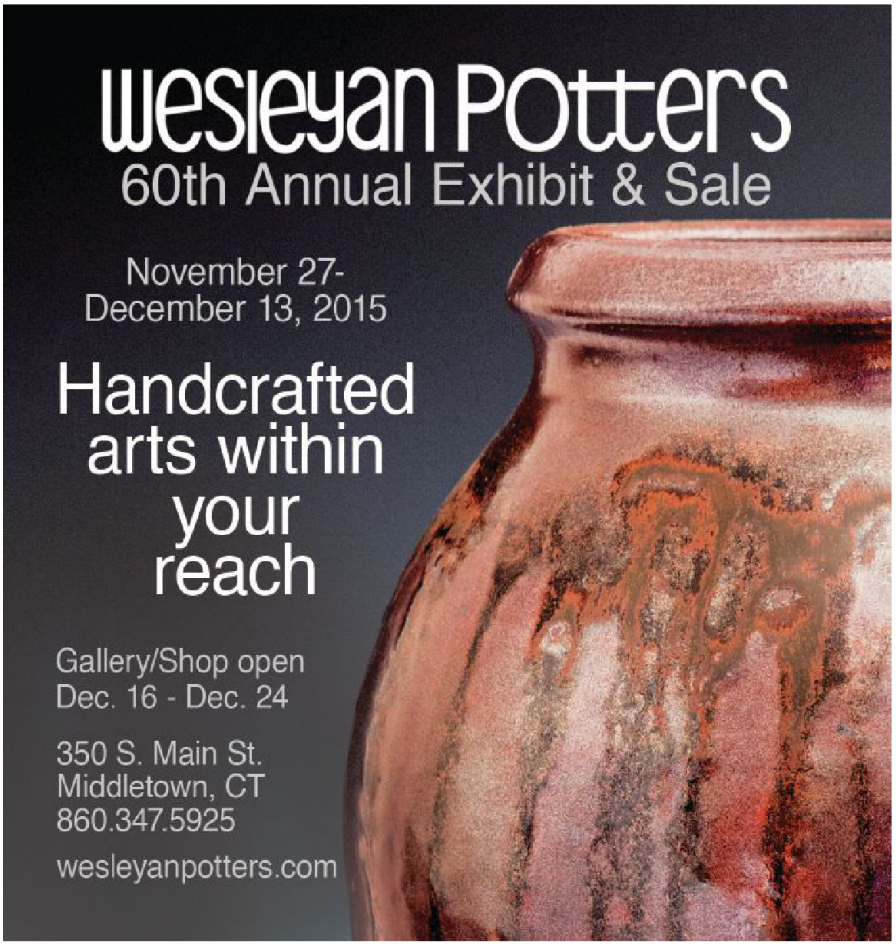

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21ST CENTURY media CEO **Steve Rossi**

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The Giving Tree

At this time of year, much of the talk revolves around giving—not only the overhyped exchange of glittery beads and baubles, which tends to get the lion's share of our attention, but also in regard to charity. The holiday season is when we are asked to assess and appreciate what we have and then to dig a little deeper into our pockets to support those who have less. We donate toys, turkeys, cash and all manner of time to nobly try and make the "most joyous" time of year a little more special for all.

Of course, the issue is that come January 1 many of us turn the page and move on to the new year ahead, often also turning our backs on those who are in need until the next December. It's not that we do it intentionally, but like with many of those well-intended New Year's resolutions, life comes along and keeps us occupied with ourselves while the needs of those outside our immediate sphere of attention sort of slide off into the background.

To that end, we have brought back one of our favorite features from years gone by, "Standing Tall." Beginning on page 38, we profile individuals from across the state—beyond teachers, health professionals, elected leaders, etc.—who make positive impacts on their communities year round. Some are the founders of nonprofits, others are inspirational mentors while others are community and social advocates. All of them, however, provide excellent examples of what it means to give back to a community in a selfless manner, and often in an unheralded way. And after reading these stories, we hope you feel as compelled as we do to try and make your own positive impact.

What is also particularly encouraging is that even though we have included 11 diverse stories in "Standing Tall," it barely scratches the surface of the altruistic efforts going on across Connecticut. We hope to do this again next year, and that it becomes a positive, feel-good tradition we can share with you, in addition to Kate Hartman's ongoing monthly "Community" page (page 15), in which she profiles a different Connecticut nonprofit—this month, it's the Friendship Ambassadors Foundation.

Like it or not, however, the holidays are also inextricably intertwined with commercialism and materialism, and there is a certain joy in watching a loved one's eyes grow wide while unwrapping a carefully selected present, and then the unbridled gratitude that follows. To that end, our annual holiday gift guide starts on page 44 and features nearly 100 items, all of which can be found in bricks-and-mortar Connecticut retail outlets. So after you sort out who's naughty and who's nice—and who deserves that gift subscription to *Connecticut Magazine* (which comes in a convenient size that fits all!)—check out these festive suggestions.

And if you have a little left over after it's all over, please feel free to share with others. Everyone will appreciate it. Enjoy the season!

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Shifting the Prison Population

CONNECTICUT TRIES TO CHANGE ITS HANDLING OF NONVIOLENT OFFENDERS

Victoria Steele was 16 the first time she was arrested.

The West Hartford native was addicted to heroin and had recently run away from home. She was charged with robbery, and because of her age, received a light sentence and got out in about a year. She didn't stay out. Over the next few decades she cycled through prisons, accumulating a variety of charges including possession of narcotics with intent to sell. "I was a young person with an addiction problem along with some mental illness," Steele says. As she racked up arrests and jail time, it only got worse. "I was spiritually, mentally and physically broken," she says.

Unfortunately, Steele's story is not all that unique. The U.S. has the largest prison population in the world, with high incarceration rates for nonviolent offenders, particularly nonviolent drug offenders. As of October, the Connecticut prison system had 16,150 inmates, roughly half of whom are in for nonviolent crimes.

Each federal prisoner costs about $30,619 per year, while in Connecticut, the average cost for a state prisoner is roughly $43,000 not including the cost of benefits for the nearly 6,000 employees of the Connecticut Department of Correction. Because of the high cost to taxpayers and the recidivist rate of nonviolent offenders in the current system, there have been nonpartisan efforts both at the federal and local level to limit the number of those like Steele who end up behind bars instead of in treatment centers.

At the beginning of November, the Justice Department released about 6,000 prisoners, the largest one-time release in history. This release came through revisions to sentencing guidelines that could also result in the early release of an additional 8,550 prisoners and could ultimately affect the sentences of 46,000 of the nation's approximately 100,000 drug offenders currently behind bars. Thirty-two of the initial 6,000 prisoners released listed Connecticut as their home address before incarceration. However, it was not disclosed how many, if any, were being released from Connecticut's only federal prison in Danbury.

President Barack Obama has publicly criticized the mandatory minimum sentencing guidelines of the War on Drugs and questioned the program's effectiveness. This mirrors local trends in Connecticut and in many other states.

"In general the theme is the same: There are just more people in prison than need to be in prison," says Mike Lawlor, Connecticut's Under Secretary for Criminal Justice Policy and Planning. "There's an unprecedented bipartisan consensus that we can be more selective and focused in who we incarcerate, and find other ways to hold some people accountable."

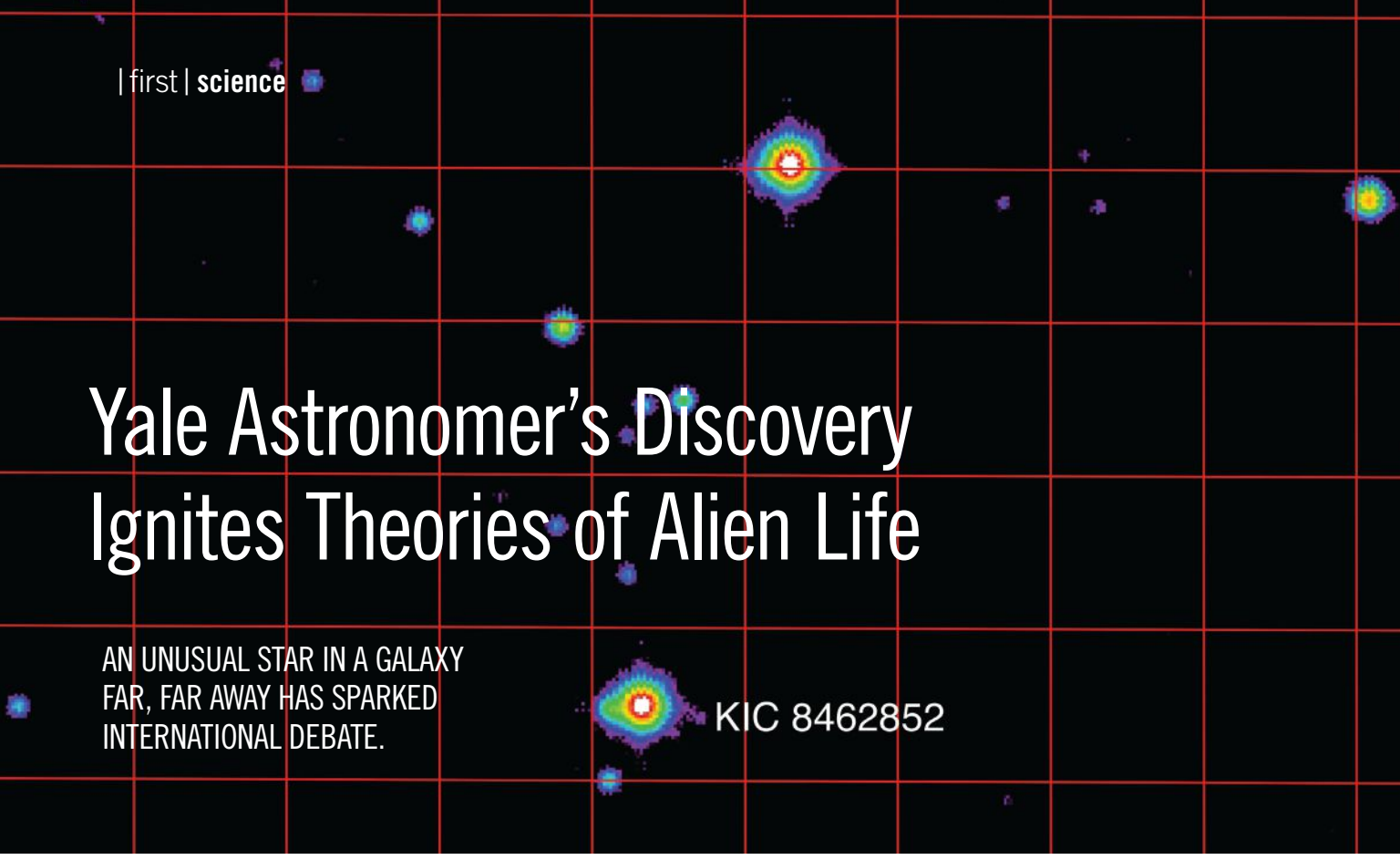
This effort has lead to Connecticut's prison population decreasing by nearly 20 percent since 2008, when the number of inmates was approaching 20,000. These policies include: decriminalization of possession of small amounts of marijuana (which alone has resulted in 6,000 fewer arrests per year); a new system for incentivizing inmates to engage in recidivism-reduction programs (up to five days of credit per month can be received by engaging in treatments specific to an offense); and the Second Chance Society Bill, which went into effect in October and simplifies it for those with a criminal record to apply to have it wiped clean. It reduces the penalty for possession of drugs from a felony with a seven-year maximum sentence (two years mandatory if within 1,500 feet of a school) to misdemeanor with no mandatory jail sentence.

"Connecticut was one of the few states in the country that, no matter what drug, no matter what quantity, it was always a seven-

BLAKEDAVIDTAYLOR/THINKSTOCK

Yale Astronomer's Discovery Ignites Theories of Alien Life

AN UNUSUAL STAR IN A GALAXY FAR, FAR AWAY HAS SPARKED INTERNATIONAL DEBATE.



The star is called KIC 8462852.

Invisible to the naked eye, it sits in the Northern Hemisphere sky between the constellations Cygnus and Lyra. It was one of about 150,000 stars observed by NASA's Kepler Space Telescope. It is more than 1,400 light years from Earth and according to even sober-minded scientists, compared to other stars that have been studied, it is very, very odd.

The Kepler Space Telescope was launched in 2009 with the goal of finding extrasolar planets (planets outside of our solar system) that are potentially habitable. It looks at the light emanating from 150,000 stars for four years, trying to detect the periodic dimming, or flux, caused by planets crossing in front of these stars. Computer models are used to recognize these dips or curves of light, but computers miss certain dips in brightness especially if it does not occur in a repeating pattern. To help address this, Planet Hunters was formed in 2010 in order to enlist the public's assistance in observing variations in Kepler's data that computers miss.

Tabetha Boyajian, an astronomer and researcher at Yale University, is one of the lead scientists associated with Planet Hunters. The Woodbridge resident helps lead this unofficial team of nearly 300,000 citizen scientists. The group is successful at finding many extrasolar planets that computers have missed. They also have found what appears to be something else entirely.

Shortly after Planet Hunters formed, chatter grew in the community about the observations from one star that just didn't make sense.

That star was KIC 8462852.

"People were talking about this star and how bizarre it was," Boyajian says. "It was not obvious what was causing the strange light that we were seeing. We saw all these light bursts. [People] were like that's not planet transit but it's definitely something interesting."

A planet will block about 1 percent of its host star's light while whatever was orbiting KIC 8462852 was blocking about 20 percent of the star's light. Boyajian and other members of the Planet Hunters studied the star off and on for a number of years, trying to determine what was blocking so much light. Ultimately, Boyajian and her collaborators hoped to publish a paper on it. "The first thing that we did was we tried to learn as much about the system as we possibly could. We dug really deep trying to learn everything about the star so we could compare it to other stars like it," Boyajian says. "[But] the more we learned it kind of made it more and more difficult to hypothesize what we were observing in the light curve."

Many of the natural explanations seemed unlikely to Boyajian. For instance the idea that the fluctuations of light were caused by the debris that typically surrounds a young star didn't make sense because a young star generally emits high levels of infrared radiation and KIC 8462852 is low on the infrared scale.

Boyajian says one of the reasons the paper took several years to come together was that "we didn't have any really good hypotheses on what could explain the light curve and that's not a very exciting paper."

Ultimately Boyajian and her citizen science collaborators decided the most likely explanation for the observations of the star was that a family of comets were pulled off course when another star veered close to KIC 8462852, and as a result the comets were broken up and caught in KIC 8462852's orbit. This was the theory put forth in a paper by Boyajian and other members of the Planet Hunters.

Meanwhile, Boyajian had told Jason Wright, an astronomer from Penn State University, about the star which he still refers to on his blog as "Tabby's Star" (Boyajian's nickname). Wright cited Boyajian's research and the odd observations surrounding KIC 8462852 in a paper he wrote about ways astronomers could search for signs of alien civilizations.

Wright's observations led to speculation that the dimming could be caused by a Dyson Sphere (a hypothetical super structure that surrounds a star in order to gather energy from it) or some other device made by an incredibly advanced alien civilization.

Wright spoke with Andrew Siemion, director of UC Berkley SETI, one of the largest and most credible institutes dedicated to searching for signs of alien life, about the star. Siemion became interested and told Ross Andersen, an editor and writer at *The Atlantic*, about the star. Andersen spoke with Boyajian and Wright about their research for an article that ran on Oct. 13 with the headline "The Most Mysterious Star in Our Gal-

KECK TELESCOPES. VIA T. S. BOYAJIAN ET AL. (2015), FROM HTTP://ARXIV.ORG/PDF/1509.03622.PDF.

axy." In the article Wright says:

"When [Boyajian] showed me the data, I was fascinated by how crazy it looked . . . Aliens should always be the very last hypothesis you consider, but this looked like something you would expect an alien civilization to build."

With the publication of *The Atlantic* article, the internet was as excited as it gets after a Kardashian selfie. Well, almost.

A slew of less responsibly written articles than Andersen's popped up with headlines designed for search engine optimization.

When *The Atlantic* article was published, Boyajian was doing research at the Mount Wilson Observatory in California. She had poor cell phone reception and wasn't initially aware of the frenzied interest her star had garnered. "My emails started filling up and I was like, 'Wow, what's going on?'" she says.

Though Boyajian understands why talk of alien superstructures was put in so many headlines ("That captures the reader and I get that," she says), she herself shies away from speculating about an alien connection. "We haven't detected anything, we haven't even looked for anything yet," she says.

Wright is not a proponent of the family of comets theory but has also made it clear that an alien superstructure is far, far from the likeliest explanation for what's occurring at the star. His best guess: Despite what has been observed, the star is younger than it appears.

Notwithstanding their healthy scientific skepticism, both Boyajian and Wright believe KIC 8462852 is worthy of further study. That's why the scientists have enlisted SETI, which just began searching for signals from the star using the Allen Telescope Array (ATA), a system of radio dishes about 300 miles northeast of San Francisco. If a significant amount of radio waves are detected, researchers from SETI will follow with the Very Large Array (VLA) in New Mexico, which could potentially tell if these waves were emitted by technological sources, or in other words, by aliens.

Meanwhile, Boyajian is trying to gather more visual data on the star in the hope of proving or disproving her belt of comets theory. Because the waves of light caused by whatever is orbiting KIC 8462852 are so significant, ground-based observation stations can view them. She has started collaborating with a group from Harvard that runs a network of small telescopes, as well as a group of amateur astronomers.

"The reason we put [the paper] out there is we needed to get more data, we needed everybody to start thinking about this so we could all figure it out, because it truly is unique," she says. As for the star as a target for the hunt for signs of alien life, she adds, "It's an interesting SETI target because we can't really explain it with physics, we have a good idea of what's going on, but it's not solid." | E.O. |

year felony for possession," Lawlor says. "There was also a mandatory sentence if you got caught with drugs within 1,500 feet of a school or a daycare center. In New Haven where I live, almost 100 percent of the city is within that area, so you had all these people [who lived in cities], predominantly people of color, looking at mandatory sentences."

These policies and the reduction of the state's prison population have gone hand-in-hand with a reduction in crime. In 2015, for the first time since the early 1960s, Connecticut is on track to go three years in a row with fewer than 100 murders having occurred in the state.

Patrick Gallahue, communications director of the American Civil Liberties Union of Connecticut, applauds Connecticut's recent efforts. "We've spent decades now locking up people for very long periods of time, very often for drug and nonviolent offenses," he says. "There are better ways to intervene in a lot of situations than lengthy prison terms that can harm a person's job prospects, ability to get loans, ability to get housing. There's a saying: 'You can recover from an addiction but you can't recover from a conviction.'"

Steele learned the truth of that the hard way. Her second arrest occurred when she was 18, after she had violated the terms of her supervised home release. She was pregnant, and after her daughter was born, she was transported directly from the hospital to prison to begin a five-year term. Once again, it would not be her last stint in prison.

After she was released, Steele would often get small jobs but had trouble staying employed. Sometimes she was encouraged to get treatment for her addiction issues, but her mental health was not addressed.

Lawlor says cases like Steele's have clogged the courts and prisons. "For 40 years, we've been having a very aggressive war on drugs with very punitive sentences and if the goal was to have fewer people using drugs, it doesn't seem to be very successful," he says. "What we want the prosecutors and judges to focus on are the violent high-risk cases, so we're trying to pull out of there all of the stuff that doesn't fit that category. If you're selling that's different, but if you're just getting caught with drugs and really are a drug addict, why do we have penalties that are more severe than for molesting a child? It didn't make any sense."

Despite general bipartisan support, not everyone agrees with softening drug penalties. In particular, there was vocal criticism of the Second Chance Society Bill that was championed by Gov. Dannel Malloy last spring.

"The deeply flawed sales pitch on this bill is that it fixes a problem, that it's a step toward preventing people from being locked up for a minor drug crime," said Cecilia Buck-Taylor, who serves New Milford's 67th House District, in a statement released last April after she voted against the bill. "The reality, though, is that an overwhelming majority of people incarcerated for lesser drug crimes landed themselves in that position by accepting plea deals to avoid more significant charges."

A person arrested for a drug offense, Buck-Taylor said, receives multiple chances at avoiding time behind bars through an assortment of drug treatment and jail diversion programs.

"This 'second chance' that the governor describes is, in most cases, a fourth or fifth chance," she said.

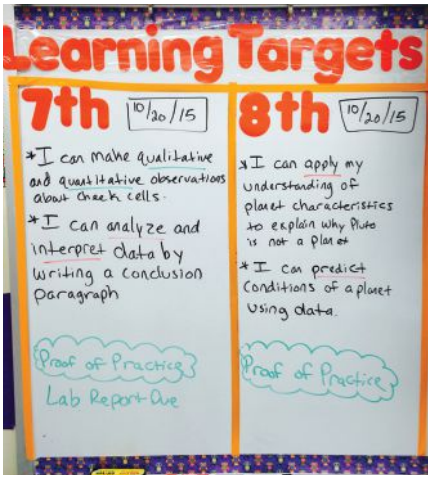
Advocates for prisoner rights believe the recent actions are positive but that more can be done. "Now the real work needs to happen," says AJ Johnson, a pastor at the Urban Hope Refuge Church in Hartford, who supported the Second Chance Society Bill. He points out that the job training the state offers is often hard for prisoners to use after they are released because there's still a stigma associated with hiring a felon. "I see the programs, I just don't see the jobs," he says.

Seattle has implemented a system where low-level drug, prostitution and other nonviolent offenders are given referrals to treatment centers by police rather than being arrested. That city found that those diverted to treatment were 60 percent less likely to be repeat offenders. Gallahue, of the ACLU, would like to see a similar policy enacted in Connecticut.

Maureen Price-Boreland, executive director of Community Partners in Action, a Hartford organization that assists people in living crime-free lives, believes the state needs a centralized reentry facility that would help newly released prisoners adjust to freedom. "Many of them are being released on a daily basis without adequate coordination and capacity to really transition," Price-Boreland says. "There are lots of well-meaning organizations out there that are providing resources but many people are also falling through the cracks for different reasons and have not had those services afforded them."

Today, Steele is 49, lives in Hartford and works in recovery support for River Valley Services. Since 2010, she has been free from run-ins with the law. She doesn't know exactly what she wants to study yet but ultimately hopes to have a career in something related to human services. She says the direction Connecticut and the nation's legal system is moving is a positive one.

"You can put people in prison all the time, but then what? They learn how to commit more crimes, they don't get better," she says. "The goal is for people to get better, to get the help that they need so they can recover. I think this is a huge step for Connecticut; I'm living proof that people do get better. We do get well when presented with an opportunity." | E.O. |


Learning Targets
7th
10/20/15
*I can make qualitative and quantitative observations about cheek cells.
*I can analyze and interpret data by writing a conclusion paragraph
Proof of Practice
Lab Report Due
8th
10/20/15
*I can apply my understanding of planet characteristics to explain why Pluto is not a planet
*I can predict conditions of a planet using data.
Proof of Practice

Unmaking the Grade

WINDSOR LOCKS PUBLIC SCHOOLS LEADS THE MOVE AWAY FROM TRADITIONAL LETTER GRADES.

Proponents of mastery-based or competency-based learning say the system emphasizes real-world skills and adjusts for the different speeds at which students learn. Kylie Jones, an eighth grader at Windsor Locks Middle School, is a fan of the system for a more simple reason: there are no grades, at least not in the traditional sense.

"I've had my older siblings get certain things and my parents flip out and everything. This grading system kind of helps," says the eighth grader between classes on a recent school day.

At her school, instead of traditional letter grades like As or Bs, students receive feedback on whether they are exceeding standards, meeting standards or need work meeting the standards. Though officials say the academic requirements are as rigorous as those of traditional schools, students are not penalized for poor scores on one test, or if they take extra time to understand a concept. They are also able to retake tests and resubmit assignments.

"A student is never going to be penalized for the time it takes them to learn as long as they're working," says David Prinstein, principal of Windsor Locks Middle School. He adds that if a student ultimately shows proficiency, "Why do we even want to bring up the fact that you couldn't do it, when now you can do it. Isn't that what's important?"

A few years ago, Windsor Locks began implementing a district-wide switch to the alternate education system. Kylie's 8th-grade class was the first to enter middle school under the system and will continue it when they enter high school next year, eventually becoming the first class to graduate under it in 2020.

"It's no secret we've had a history of underperformance," says Susan Bell, superintendent of Windsor Locks Public Schools. "We needed to look toward holding our students to higher expectations and holding our teachers to higher expectations."

Maine, New Hampshire and Vermont are moving toward statewide competency-based systems, and in Connecticut, more than seven school districts and 29 individual schools are embracing the model. Connecticut's Department of Education has also started offering resources for schools looking to explore implementing the system.

"It's a way of thinking that I think is going to support more rigor in our learning and reporting system," says Dianna Wentzell, commissioner of the Department of Education. She adds that in the system, learning is the constant and time is the variable. "We all spent the same amount of time in geometry class, but we probably all didn't achieve the same amount of learning," she says.

While this system has only recently made its way into Connecticut classrooms, the concept is not new. "The ideas for mastery learning go back to John Dewey back in the turn of last century and then there was some strong movements in the '60s and '70s to provide meaningful competency-based education," says Anthony J. Rigazio-DiGilio, an education professor at Central Connecticut State University who has helped advise Windsor Locks schools on ways to ensure its curriculum is rigorous enough to meet college standards.

Although early efforts to implement competency-based curriculums stalled in the past, Rigazio-DiGilio believes the time is right to implement the concept because of the educational resources available, and because colleges are recognizing the alternative transcripts of mastery-based schools.

One common concern with the system is that it is too easy for students, but proponents say it is not the everybody-comes-in-first, feel-good system of learning some fear.

"Some people misunderstand personalized learning," says Joseph Cirasuolo, executive director of the Connecticut Association of Public School Superintendents. "They think it is the students doing anything they want to do at whatever level they want to do it. It actually is just the opposite. It really is a system that holds young people accountable for owning their own learning and for showing they've met the standards."

He adds, "In our regular system, if kids get an average of 60 on a test, they get a D-minus and move on, that means 40 percent of what we've taught them they have not shown they learned. In a personalized learning system that is mastery-based, they have to show all the way along that they have mastered the content."

In classes at Windsor Locks Middle School, student interaction and real-world application of knowledge is emphasized. Students in writing classes refer to themselves as authors and take ownership of written work. In science class, students are challenged to debate Pluto's loss of status as a planet.

"By the end of the learning process, students should be able to do something, create something, build something, design something, implement something, that is authentic and has some sort of intersection with the real world," says Prinstein. "If we are working on geometric angles, instead of taking a paper-and-pencil quiz at the end of the learning, students are being asked to engineer a city map that makes sense, is safe, and that capitalizes on some of those geometric principles."

There is also an emphasis on collaboration; students are encouraged to reach out to others for assistance if they get stuck with a problem or concept, which Bell suggests takes advantage of the students' natural urge to communicate with one another. "They want to be social, they want to engage with their peers," she says.

The students have improved in universal screeners in reading and math; the most improved group was the current 8th graders, who have been exposed to mastery-based learning system the longest.

The new system also seems to be "exceeding standards" according to teachers and students.

"They're talking about what they're learning, not what their score is," says Doug Knowe, a language arts instructor. "It makes it very fun to come to school when you have kids that are invested in learning as opposed to what the final grade says." | E.O. |

community

BY KATE HARTMAN

Choral group at The Rhythms of One World Music Festival in 2015.

THE ORGANIZATION: Friendship Ambassadors Foundation

THE STORY: It started as a big idea, and has only grown over time.

The Friendship Ambassadors Foundation, Inc. (FAF) is a nonprofit working to lead substantial cultural change through arts, humanitarian volunteer service projects and youth leadership programming. Founded in 1973 by Fulbright Scholar Harry Morgan and travel professor Cappy Devlin, FAF was initially focused around the arts. "Music [was] the medium, friendship [was] the message," explains Acting Executive Director and Artistic Director Yin-Chu Jou, but with the addition of its immensely popular Youth Assembly at the United Nations Program, civil service has joined the mission statement in equal importance. FAF, which is based in Greenwich and accepts youths from around the world into its programs, is centered largely around two main initiatives with smaller programs throughout the year.

The Youth Assembly at the United Nations Program, which began 14 years ago as a small gathering, has blossomed into the largest youth conference at the UN. What started with 200 delegates from around the world attending a three-day conference in New York City has "grown exponentially" into two different conferences during the year. This past August, up to 1,000 delegates participated in the program, attending panels, workshops and important conversations with UN leaders.

"The Youth Assembly was created as a platform to foster dialogue and global cooperation between outstanding young leaders and connects them with UN staff and the private sector who are engaged with youth empowerment," says Jou. "The focus has always been the role of youth leaders and young professionals in the implementation of UN goals."

Delegates apply for the assembly, and on an average year, the conference will host participants from 40 different countries. The majority of students don't come from America, so Jou says one of her initiatives as acting director is to build, "partnerships with local universities and youth organizations in America so we can get more applications from American youth."

The Rhythms of One World Music Festival is FAF's second major program. Launched in 2012, the festival is an annual global event that celebrates the signing of the UN Charter.

"We approached the UN Department of Public Information with this idea of celebrating the charter through a choral festival that brings together choirs from around the world to New York City," says Jou. "It's in the spirit of celebrating not just the charter but also celebrating unity and diversity through the common language of music."

The festival was conceptualized as a recurring event with concerts taking place in the UN and around the city for one week in June, so that the general public could also enjoy the music. The opening and closing concerts were held at the UN General Assembly Hall and Lincoln Center.

"It's a way to bring the ideas and the goals of the UN outside of the UN," says Jou.

Choral singers from throughout the world participate in the festival, sharing their particular musical traditions with each other and the public.

In 2014, while the UN headquarters were undergoing major renovations, the festival was moved to the headquarters in Geneva, Switzerland. It was a success and FAF is considering alternating between the two locations every few years.

"Choral music is such a great way to celebrate," says Jou. "There's a possibility of it becoming a global thing. We've now had people who have participated in the past tell us [they're interested in] initiating a version of the same festival. We're planting seeds in other destinations."

The programs and impact of the Connecticut-based charity keeps expanding. "It's like lighting a candle and igniting the spark," says Jou.

faf.org

If you have an organization with an event that you'd like us to consider for the Community page, please send the details to khartman@connecticutmag.com.

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For more information, see page 98

A MYSTIC COUNTRY HOLIDAY

There's something magical about Mystic Country this time of year. It could be all the proud ships with Christmas lights in the riggings, the heady evergreen boughs that bedeck the downtowns, the bright lights and bustle of casinos that seem to sparkle all the more brilliantly this time of year. Or perhaps it's the joyful noise of jingle bells, the sweet warmth of hot cocoa to sip as we shop or the fresh smell of salt on the crisp December breeze? We like to think that it's all of the above wrapped up nicely with the sense of peace and hope this season seems to bring to those lucky enough to be celebrating it here in Mystic Country. Won't you join us?

By MICHELLE BODAK ACRI

Nesting Instinct

You've made your shopping list, you've checked it twice and OMG is it long! No worries. **The Bowerbird** ***(860/434-3562, thebowerbird.com)*** in Old Lyme has got you covered, and then some. This Mystic Country landmark specializes in what the friendly folk here like to call "impulsive necessities"—some 4,500 square feet of them from more than 2,000 vendors. We're talking anything and everything: gadgets for your kitchen and gizmos for your pet, jewelry, accessories, gourmet goodies (hint: Stonewall Kitchen always puts together stellar hostess gifts), books to curl up with on a cold winter's night (including wildly popular adult coloring books) and, yes, lots of cool stuff for kids.

Have a little one who's afraid of the dark? Stressed about tomorrow's spelling test? Dreading that trip to the dentist? Worry Eaters are quirky and cuddly creatures who have a zippered pocket for a mouth. Have the kids write (or draw) their worries on a piece of paper and "feed" it to their Worry Eater, who will hold onto that fear so your sweet one doesn't have to—genius!

Kooba is a revolutionary new magnetic target game said to "perform like a sport but play like a board game." It's recommended for ages 14 and up and highly addictive! The Slackline Balance Blox system from B4 Adventure lets kids ages 3 to 9 have fun while developing strength, coordination and balance (and using both sides of their brains). Zen Swaddle Blankets from Nested Bean are lightly weighted to mimic mom's touch and improve sleep. (An interior pouch keeps tiny toes snug during the first weeks, while an outer sack accommodates babies up to six months.)

And then there's Calico Critters' Cloverleaf Manor for three stories of imagination, zippy Lego Crazy Action Contraptions to design, a Vega 600 Telescope for your young scientist, Melissa and Doug wooden railway for engineers in training, an Eeboo fabric Noisy Ball to shake things up for baby ... oh, the possibilities!

Santa Claus is Coming . . .

. . . to **Foxwoods Resort Casino** ***(800/FOXWOODS, foxwoods.com)***! You can share your Christmas list with the man himself between 11 a.m. and 3 p.m. on Nov. 28-29, Dec. 5-6, Dec. 12-13 and Dec. 19-20 on the retail concourse—look for his workshop by the 40-foot gingerbread house display created by the Foxwoods' engineering and culinary teams. Also be sure to stop by the promotional kiosk and enter to win some of the hottest holiday gifts of the season.

The grand-opening party for Foxwoods Skating Rink and Winter Patio is Dec. 5. (The outdoor rink is located behind the Fox Tower.) Other top dates include: a Nov. 24 through Jan. 2 run of live tribute show "Legends in Concert," featuring the music of Michael Jackson, Celine Dion, Bette Midler, Steven Tyler, Roy Orbison and Elvis Presley; the Brian Setzer Orchestra: 12th Annual Christmas Rocks! Tour on Nov. 27; Lee Greenwood's Tennessee Christmas tour on Dec. 3; Donny and Marie Osmond on Dec. 3, 4 and 6 with a mix of holiday songs and fan favorites; Jerry Seinfeld on Dec. 5; Christmas, Motown and more from Human Nature on Dec. 10 & 11; Marc Anthony on Dec. 11 & 12; Celebrate Sinatra's 100th Birthday with Robert Davi on Dec. 12; a 12 Bars of Christmas Pub Crawl on Dec. 17; and Imagine Dragons to rock out 2015 with a Dec. 31 New Year's Eve show and party.

As for all that shopping you have left to do: 300,000-square-foot Tanger Outlets, the nation's first Tanger center with more than 80 stores under one roof, opened this past May right at Foxwoods (cue the angel chorus!). Look for premium brands like Michael Kors, Under Armour, White House Black Market, Skechers, Brooks Brothers, Lucky Brand Jeans, Vineyard Vines and, coming soon, Ugg Australia. Many stores even accept Foxwoods Rewards Points! You're welcome.

Pillow Talk

The building that now houses the **Old Lyme Inn** ***(860/434-2600, oldlymeinn.com)*** was constructed circa 1856 by the Champlain family and was the center of a 300-acre working farm. In fact, at the turn of the century many of Old Lyme's famous Impressionist artists hauled their painting wagons into the fields and woodlands of the farm and used its barn as a studio.

Each of the 13 guest rooms here have been fully restored so that new (flat-screen televisions, gas fireplaces and organic linens) and old (antique furniture original to the inn and local artwork) mix nicely. To consider: Room six, a pleasing mix of bold florals and soft neutrals whose views of Lyme Street and the Florence Griswold Museum are the best in the house. Should you need a little TLC, Vitality Spa, also on Lyme Street, provides in-room services at the inn.

At the restaurant, menus change seasonally in order to encompass locally sourced produce, meats and seafood, and dishes run the gamut from traditional selections to unique options that will "challenge the way you think about food." Options for dinner may include house-made Yukon Gold potato chips served with warm Gorgonzola fondue or cornmeal-encrusted fried oysters with classic remoulade to start things off, followed by a nice Ashlawn Farm coffee-rubbed 16-ounce rib eye served with Yukon Gold mashed potatoes, grilled asparagus and a red wine demi-glace or rack of lamb with roasted root-vegetable hash, mint-walnut pesto and port-wine reduction.

Ah, the night is still young—and the festivities just getting started. December dates at the inn's way-cool SideDoor Jazz Club include: Ulysses Owens Jr. and the New Century Jazz Quintet on Dec. 4; the Mike DiRubbo Quintet on Dec. 5; Noah Preminger on Dec. 10; the Rodney Green Quartet on Dec. 11; the Kevin Mahogany Trio on Dec. 12; the Ed Cherry Trio on Dec. 18; the Warren Wolf Quartet on Dec. 19; and Opius Bliss on Dec. 26 in their Connecticut debut.

And, yes, as at the inn, kids are always welcome.

It's Beginning to Look a Lot Like Christmas…

. . . at **Mystic Seaport** ***(860/572-0711, mystic-seaport.org).*** The seaport's ever-popular Lantern Light Tours begin Nov. 27 and continue through Dec. 20. Each theatrical production is set on Christmas Eve in 1876 and progresses through five scenes in exhibits around the 19th-century maritime village. Santa will be stationed at the membership building on Dec. 12, waiting to hear whispered Christmas wishes. Kids can also stop by the Howell Classroom to decorate holiday cookies to take home, or visit the Children's Museum to make a Christmas gift for someone special.

The seaport's 61st annual Community Carol Sing is Dec. 20 and admission is free with the donation of a canned good. The Mystic Seaport carolers perform a holiday concert in the Greenmanville Church at 2 p.m. and the carol sing, led by former Ledyard High School choral director Jamie Spillane and backed by the museum carolers and a brass quartet, begins at 3 p.m.

As for exhibits to check out: *Ships, Clocks & Stars: The Quest for Longitude* is on display through March 28, 2016, and was produced by the National Maritime Museum in London to celebrate the 300th anniversary of the British Longitude Act of 1714. *Journey of Transformation: An Exploration of Our Evolving Relationship with the Whale* by Dalvero Academy is on display in the C.D. Mallory Building; artists from the academy focused on the historic 38th voyage of the whaleship *Charles W. Morgan* in 2014 to create artwork for this exhibition. Finally, the Maritime Gallery is hosting its annual holiday exhibition, *Maritime Miniatures by Maritime Masters*, featuring more than 50 top artists. All convey a maritime theme and are priced for holi-

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THE MUSEUM OF AMERICA AND THE SEA

SEA HISTORY ALIVE

day gift giving. Speaking of which…

The Museum Store has been transformed into a holiday destination featuring everything from hand-blown glass ornaments and winter apparel to a brand-new line of custom jams and jellies and unique toys and gifts. In celebration of *Ships, Clocks, and Stars*, the Museum Store has partnered with venerable Chelsea Clocks of Chelsea, Mass., to offer a selection of some of the finest nautically inspired timepieces anywhere and sea glass jewelry from Oceano Sea Glass with authentic sea glass gems set in sterling silver.

Show Time

Mohegan Sun ***(888/226-7711, mohegansun.com)*** has got it goin' on when it comes to holiday entertainment. The Trans-Siberian Orchestra's "Ghosts of Christmas Eve" tour kicks things off on Nov. 27 in Mohegan Sun Arena, Celtic Women "Home for Christmas: The Symphony Tour" takes over on Dec. 6, the Women's Basketball Hall of Fame Holiday Showcase features UConn vs. Florida State University on Dec. 11, Kenny Rogers' "Once Again It's Christmas: Christmas & Hits" takes the stage Dec. 12 and the Albano Ballet Co. production of "The Nutcracker" sugarcoats the Cabaret Theatre for five shows between Dec. 11 and Dec. 13.

The Shops at Mohegan Sun include 35 luxury shops set in a two-story atrium, where you can expect to find everything from fine jewelry and apparel to sporting goods and the latest in electronics. The names should be familiar: Trailblazer, Robert Graham, Lux Bond & Green, Coach, Tommy Bahama, Sephora, Dylan's Candy Bar (with some 5,000 kinds of candy!) and Tiffany & Co., to name but a few. While shopping the concourse, be on the lookout for the life-sized gingerbread house (an astounding 28 feet from floor to weathervane) that's the centerpiece of Mohegan Sun's salute to the season

The statewide Connecticut Signature Cocktail Trail made its debut this fall and Mohegan Sun alone has 10 restaurants participating through Dec. 21. Up for toasting with: The Elderflower Martini at Ballo, which includes Grey Goose La Poire, Belvoir Elderflower cordial and local apple cider garnished with an edible orchid; the Arnold Benedictine at Michael Jordan's Steak House, which combines Michter's Bourbon, Benedictine and lemon juice; and the Brown Sugar Maple Manhattan at SolToro Tequila Grill, which mixes muddled cherries and oranges, Jim Beam Maple, brown sugar and bitters—cheers!

December packages at Mohegan Sun's luxury hotel include "The Supreme Dining Special," which includes one night's stay and a $100 dining credit for either Ballo, Bobby Flay's Bar Americain, Michael Jordan's Steak House or Tuscany, and "The Spa Special," which includes a $100 credit for oh-so-lovely Elemis Spa along with an overnight stay.

To The Point

Looking for a home away from home as you enjoy the holidays? The folks at **Saybrook Point Inn & Spa** ***(860/395-3245, saybrook.com)*** cordially invite you to spend your holiday at The Point this year. The celebrated inn, located just where the Connecticut River meets the Long Island Sound in

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THE SHOPS AT MOHEGAN SUN

Shops: bareMinerals; bluwire; Brewster's Trading Post; Brighton Collectibles; Brookstone; Chico's; Clay Pipe; Coach; Dylan's Candy Bar; The Essentials; Everything Under The Sun; Galina's; Godiva Chocolatier; Landau; Lush; Lux Bond & Green; Momentum Trading Post; The Old Farmer's Almanac General Store; Once Upon A Time Toys; Pasta Vita; Robert Graham; Sephora; Spin Street; Sunglasses USA; Swarovski; Tiffany & Co.; Tommy Bahama; Trading Cove; Trailblazer; Yankee Candle

Restaurants: Ballo Italian Restaurant; Ben & Jerry's; Bobby Flay's Bar Americain; Bobby's Burger Palace; Bow & Arrow Sports Bar; Carlo's Bakery; Chief's Deli; COMIX Comedy Club & Craft Beer Bar; Dunkin' Donuts; Frank Pepe Pizzeria Napoletana; Geno's Bagels, Sweets & Subs; Geno's Fast Break; Geno's Pub; Hash House A Go Go; Imus Ranch Coffee; Jasper White's Summer Shack; Jasper White's Summer Shack Express; Jimmy Buffett's Margaritaville; Johnny Rockets; Krispy Kreme Doughnuts; The Lansdowne Irish Pub & Music House; Michael Jordan's 23.sportcafe; Michael Jordan's Steak House; The Original SoupMan; Pasta Vita; Seasons Buffet; SolToro Tequila Grill; Starbucks Coffee; Sticks & Stones; Sunrise Square Food Court; Todd English's Tuscany; Wok-On by Geno's Fast Break

Plus: Kids Quest; Elemis Spa; Mohegan Sun Golf Club

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CONNECTICUT SHOPS

NECKLINE NICETY

Handsome, 17-inch necklace of Tahitian natural color pearls with diamond rondelles and diamond call clasp in 18K white gold is a treasure. $52,000 at Lenox Jewelers, Fairfield, 203/374-6157, *lenoxjewelers.com*.

VESTED INTEREST

Reversible faux fur chinchilla and black mink vest is a warm welcome to many looks. It's $110 at The Bowerbird, Old Lyme, 860/434-3562, *thebowerbird.com*.

COVER STORY

Alpaca yarn drapes beautifully for crafting gifts. And it's flame-resistant, moisture-wicking, durable, feltable, water-repellent, insulative, hypoallergenic, affordable. 2 oz. skeins, 130 yds for DK Wt. or 360 yds. for Lace Weight are $10 to $18. Southwind Farms, Watertown, 860/274-9001 *southwindfarms.com.*

GOWNED IN GLAMOUR

Show your style in a spectacular Theia iridescent metallic jacquard strapless ball gown. It's $1,295 at Helen Ainson Darien, 203/655-9841, *helenainson.com*.

ELEGANCE AT HAND

Vintage Asscher-cut garnet graces a handmade platinum ring enhanced with ten tapered baguette diamonds and four round full-cut diamonds. $8,995 at Peter Suchy Jewelers, Stamford, 203/327-0024, *petersuchyjewelers.com*.

Old Saybrook, has plenty of packages available to help you celebrate every aspect of the season.

The Old Saybrook Torchlight Parade has been a tradition for 45 years and includes holiday floats, bagpipe bands, more than 20 fife-and-drum corps and is led by the 5th Connecticut Volunteer Infantry. The inn's Torchlight Parade Package, available for parade-day Dec. 12, includes overnight accommodations, a bottle of wine upon arrival and breakfast for two in Fresh Salt, where modern American cuisine tastes that much better due to an emphasis on fresh, seasonal, locally grown foods.

The overnight Christmas Package includes a bottle of wine, cookies and milk in your room, and two seats at Fresh Salt's bountiful Christmas Buffet. And then there's New Year's Eve at The Point: The inn's Annual New Year's Eve Gala takes place in the Grand Waterfront Ballroom beginning at 8 p.m. and includes a cocktail reception with passed hors d'oeuvres, a buffet dinner, an open bar and a champagne toast at midnight. Be sure to bring your dancing shoes because The Cartells will be serenading guests all evening. Tickets are $129 per person for the gala. An overnight package keeps the celebration going with two tickets to the gala plus overnight accommodations, an award-winning seasonal brunch for two at Fresh Salt and a nice late 2 p.m. checkout.

And, yes, you can even do your holiday shopping at The Point—with ease. Saybrook Point Inn gift cards can be used toward an overnight stay, rejuvenating services at Sanno, the inn's full-service spa, or for something scrumptious at Fresh Salt. Santa, are you listening? ■

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WINTERFEST

Hop a train and travel back in time at the Connecticut Trolley Museum's **Winterfest**. Be sure to dress warm and bring blankets for the outdoor trolley ride on the museum's "electric" sleigh through the "Tunnel of Lights." Join the conductor in a round of traditional Christmas carols as you roll down the track.

Step inside the visitors center to warm up with a cup of hot chocolate and enjoy model trains, decorations and live entertainment. On Dec. 20, Santa will stop by with a gift for each child. And for those looking to tuck a little piece of trolley magic under the tree for their loved ones, stop by the gift shop to purchase something special. Winterfest will delight visitors through Dec. 30.

WINTERFEST
THROUGH DEC. 30 | CONNECTICUT TROLLEY MUSEUM | EAST WINDSOR
(860) 627-6540, ct-trolley.org

HOLIDAY MIRACLES

Grammy Award-winning saxophonist **Kenny G** brings his unique fusion of R&B, pop, Latin and jazz to the Ridgefield Playhouse. Enjoy an evening of his smooth music, including many holiday favorites, on Dec. 8. *ridgefieldplayhouse.org.*

HOLIDAY HOUSE TOUR

Mark Twain's stately 19-bedroom Hartford home, as well as several other distinctive private residences, will be all decked out for the holidays as part of the **35th Annual Holiday House Tour** on Dec. 6. Buy a ticket and step inside these beautiful abodes, which will be festively decorated and feature live music. *marktwainhouse.org.*

VISIONS OF SUGAR PLUMS

There's no greater tradition of the holiday season than "The Nutcracker." The **Eastern Connecticut Ballet** presents its version of the classic at the Garde Arts Center in New London on Dec. 12 and 13. The performance will feature New York City Ballet sensation Sara Mearns and all the holiday magic you've come to expect. *gardearts.org.*

LET'S TALK ABOUT IT

The Connecticut Forum hosts a timely and important conversation about racism at The Bushnell on Dec. 3. Morris Dees, civil rights advocate and co-founder of the Southern Poverty Law Center, Michele Norris, NPR host and special correspondent, Wes Moore, social justice advocate and author, and Jessica Williams, "Daily Show" correspondent, actress and comedian, will all engage in a lively discussion about power, privilege and prejudice. *ctforum.org*

SEASONAL SING-ALONG

Come out to the Jorgensen Center for the Performing Arts in Storrs on Dec. 5 to celebrate the season with "America's orchestra." The Boston Pops will perform a host of holiday favorites, including an audience sing-along, in a show that's perfect for music lovers of all ages. *jorgensen.uconn.edu.*

See December 2015 calendar listings at connecticutmag.com/calendar

The "Queen of Mean," comedy legend **Lisa Lampanelli**, makes her yearly stop at Foxwoods Resort Casino on Dec. 18. Insults will fly and laughs will follow. Don't miss this hilarious night with our hometown gal. (She's from Trumbull and lives in Fairfield.)

You're a Connecticut girl at heart, right?
I always tried to sort of fight that I was from this state. I was always like, "I'm a New Yorker." I love it. I still live in the city part-time and I live in Fairfield part-time. But it's like I'm still driving everywhere in the city as if I'm suburban. I walk absolutely nowhere. I always shop in Connecticut and drive the food into the city because I'm not about to fight people in New York City's tiny little stores. Let's be honest, I'll admit I'm not cool. I'm a Connecticut resident at heart.

What's it like performing for your neighbors?
It feels kind of good because I get to show off how much better I'm doing and how much more money I make than they do, so that's always nice to show off a little. But also they get all the references. If you reference Bridgeport or New Haven or any number of crime-ridden cities like that, people know what you're talking about. When you say Westport housewife, they have a picture pretty clear in their head. Trust me, you don't have to explain a thing.

Tell me a little about your relationship with the audience.
I'm lucky because the only people who come to see me are fans. It's not a comedy club where people just wander in and are like, "Who is this tonight?" They make a deliberate effort to come out and see it, so they know what they're going to get. They know it's not going to be a sweet gal who looks 53 and menopausal. "Let's go see her. She'll make fun of not having a period anymore." It's like no. They've seen me on the roasts. They've seen me on TV, and they know what's happening.

Do you like touring?
I don't. I like the fact that it means I can retire in a few years so I won't have to do the traveling anymore and I can pick and choose. I don't like the road, but I realize it's where the money is and it's where the good retirement savings comes in, so I know kind of how to cash in and have a good time with it. I'm grateful that I even get to do this, so as long as you have that, you feel better about the little inconveniences.

Has the job changed since you've lost more than 100 lbs.?
I'm not tired anymore. As comics, we put up with crazy schedules. This wasn't even a hard weekend, but say I finish at like 10 p.m., get in sleep mode by about 1 or 2 a.m., have to get up in the morning and do interviews, go back to sleep for a few hours, get to the next place and perform tonight. Even though this weekend was a light one, that's still kind of hard on somebody who's not in great shape. Now that I'm in good shape I can just do it and go, "You know what, I'll sleep later." I'll go to the gym and eat well, and that's really what helps with the energy. I'm just kind of taking care of myself better than I ever did.

So what do you have planned for Foxwoods?
I do it every year around the same time and I know I have a lot of repeat people come in, so it keeps me on point. I'm like, "Oh good, I have a challenge in the next few months to get the good stuff up and running that no one's ever heard and hasn't been on TV." I've already started working on a bunch of new things, and then of course playing off the audience is always different. You never know what you're going to get, especially with my bunch. The bunch of freaks that come out to see me, you never know.

LISA LAMPANELLI

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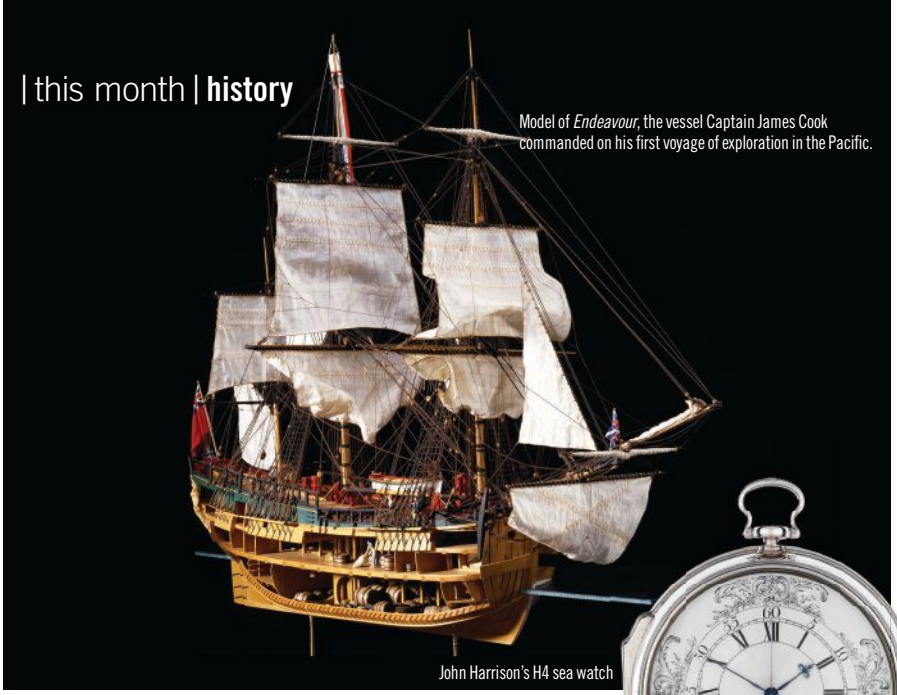


Model of *Endeavour*, the vessel Captain James Cook commanded on his first voyage of exploration in the Pacific.

John Harrison's H4 sea watch

Ships, Clocks & Stars: The Quest for Longitude

By the 1700s, mariners had long known that a good way to plot a course over the Earth was to imagine a grid spread over its surface. The horizontal lines give north-south position known as latitude while the vertical ones represent east-west position or longitude. Latitude could be measured from the angle of the sun or North Star above the horizon but measuring the east-west lines of longitude while at sea was a seemingly impossible task that stymied the best minds of science for decades and led to countless innovations still in use today.

The story of this effort is chronicled in *Ships, Clocks & Stars: The Quest for Longitude at Mystic Seaport*. The award-winning exhibit, which runs through March 28, is on tour from England and is produced by the National Maritime Museum in London and sponsored by United Technologies Corp.

Unable to measure longitude directly, sailors used dead reckoning, a method of plotting the ship's position on a chart from its speed and direction of travel. To do this, they used a compass and log-and-line as well as dividers and rule. The system was not always accurate and ships often went off course, sometimes with fatal consequences.

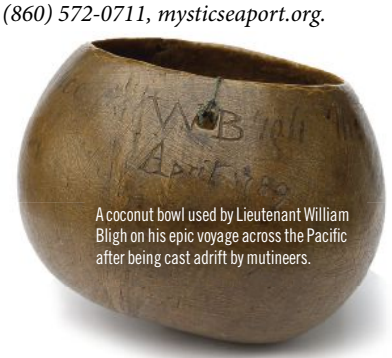
To jumpstart efforts to solve the longitude problem, the British Longitude Act of 1714 offered a huge prize for any practical way to determine longitude at sea, but despite that incentive, it took five decades to solve the problem. Proposed methods ranged from observations of Jupiter's moons to charting patterns in the Earth's magnetism, but ultimately the prize went to self-educated English carpenter and clockmaker John Harrison for his invention of a reliable marine timekeeper that unlike pendulum clocks would not be thrown off by the motion of the sea. One of Harrison's original marine timekeepers, as well as working replicas, are included in the exhibition—as is the original 1714 Longitude Act.

The exhibition also tells the story of famous historical figures whose connection to the quest for longitude is explained.

"Galileo, Edmund Halley, of comet fame, and Isaac Newton, all looked at longitude, and on the maritime side, Capt. James Cook and Lt. William Bligh figure significantly," says Dan McFadden, Mystic Seaport's director of communications. "Bligh carried one of the few 'sea watches' on HMS *Bounty* on the 1787 voyage as part of the testing process for the technology. The watch was kept by the mutineers after they burned the ship at Pitcairn Island. Later traded to a Nantucket captain, it was confiscated by the Spanish and spent years on a circuitous journey before it returned to England. That very watch is on display in the exhibit."

McFadden adds, "The replicas of John Harrison's 'sea clocks' are mesmerizing. The mechanisms are entirely exposed and we have them keeping time, so the parts silently swing and turn and flip in ways that sucks one in. They are also beautiful objects in their own right." | E.O. |

(860) 572-0711, mysticseaport.org.



A coconut bowl used by Lieutenant William Bligh on his epic voyage across the Pacific after being cast adrift by mutineers.

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CONNECTICUT MAGAZINE

O, Christmas Trees

This December the New Britain Museum of American Art (NBMAA) is inviting visitors to discover its impressive collection in a whole new way and get into the holiday spirit at the same time. The Holiday Decorating Committee has been hard at work designing a series of Christmas trees inspired by some of the museum's most beloved pieces of art. It's a tradition that's been carried out for years, but this holiday season visitors can take an actual tour of the trees.

"Every Saturday during the month of December we will have tours led by one of the decorators with hot cocoa and Christmas cookies in the library," says Melanie Carr, director of visitor experience and curator of new media at NBMAA.

The series includes nine two-foot trees inspired by various artworks, five six-foot trees decorated in different themes and a 14-foot tree inspired by the Gilded Age in the lobby.

The smallest trees are based on Willard Leroy Metcalf's "Mountain Laurel," Albert Bierstadt's "Seal Rock," Winslow Homer's "Butterfly Girl," Gifford Beal's "Columbus Avenue," Louise Nevelson's "Untitled," Gabi Trinkaus' "LO SE MO," John Koch's "The Florist," Chester Harding's "Mrs. Samuel Appleton" and Stuart Davis' "Analogical Emblem Landscape."

A larger tree inspired by the brightly colored Thomas Hart Benton murals will stand in the Benton Gallery, a Kwanzaa tree will be placed in the atrium, a tree with a Victorian motif will adorn the Moser Library, a Quilt Tree will occupy the museum shop and there will be a Hanukkah display of menorahs and dreidels from Judy Silver's private collection also on view.

It's all made possible by the hardworking team of volunteers on the Holiday Decorating Committee—Ken Adams, Loretta Eason, Patti Slason, Ann Marie Gontarz, Anna Tufankjian, Marlene Shea, Ellen Fisher, Marie Carlson, Susan Skarvinko, Ursala Skierkowski and Laurie Dhandapani. Carr says it's their passion that transforms the museum each holiday season.

"With museums and libraries, they're all changing," says Carr. "We're trying to stay relevant and trying to share all that we have. [We want] to be creative and find other ways to engage people, especially families, on a Saturday afternoon."

Also on Saturdays, NBMAA offers free admission between 10 a.m. and noon. Visitors can come in for free and stay as long as they'd like.

The museum will kick off its holiday programming with a ceremony and First Friday Makers Market on Dec. 4 from 5:30 to 8 p.m. The first tree tour will take place at 6:45 p.m. Subsequent tours will take place on Dec. 5, 12, 19 and 26, from 1 to 2:30 p.m.

"We really think it's a great opportunity for people to come to the museum and see the artwork," says Carr. "It's a little more family, a little more festive."

nbmaa.org | K.H. |

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The Warehouse

The Fairfield Theatre Company (FTC) has ranked among the top places to hear live music since opening over a decade ago. That's due in large part to a system of venues that invites a wide variety of live acts, from acoustic singer/songwriters to rock bands.

It all began with StageOne, its premier venue in downtown Fairfield. It's a small room that puts the audience right next to the artist in a unique and intimate way. FTC also stages productions at the Norwalk Concert Hall and the Klein Auditorium in Bridgeport—two historic seated theaters that can accommodate much larger crowds.

This fall, FTC added a fourth venue to its list, The Warehouse, which is located adjacent to StageOne and offers a completely different experience for artists and listeners alike.

"We do about 200-plus live music concerts per year," says FTC Producing Artistic Director John Reid. "Prior to building The Warehouse, we were producing shows in three venues, StageOne, which seats about 250 people, the Norwalk Concert Hall, which sits about 1,000 people and the Klein Auditorium, which sits about 1,450. There was a big gap between 250 people and 1,000 people."

The company needed a venue that could comfortably seat a medium-sized audience. There was an idea about building a second FTC-owned space about 12 years ago, but that was derailed by the recession. Reid joined FTC over three years ago and began resurrecting the idea, changing the design to better serve the mission and needs.

"We designed the space to meet two goals, to have a right-sized venue and a flexible space so we could really use it as much as possible," says Reid.

The Warehouse allows for audiences up to 650 people and none of the seats are attached, which enables the team to change seating configurations depending on the act.

It took about 15 months to complete the project, from permits and zoning to construction, and cost approximately $1.5 million—90 percent of which was raised and borrowed. FTC is still fundraising for the project in order to pay back some of the debt incurred.

The Warehouse features an industrial aesthetic in keeping with the space's natural urban look. A raised stage with a flat floor and mezzanines allow for standing-room-only shows, which isn't possible at the other venues. Reid says about a third of the budget was spent on a world-class sound system and lighting.

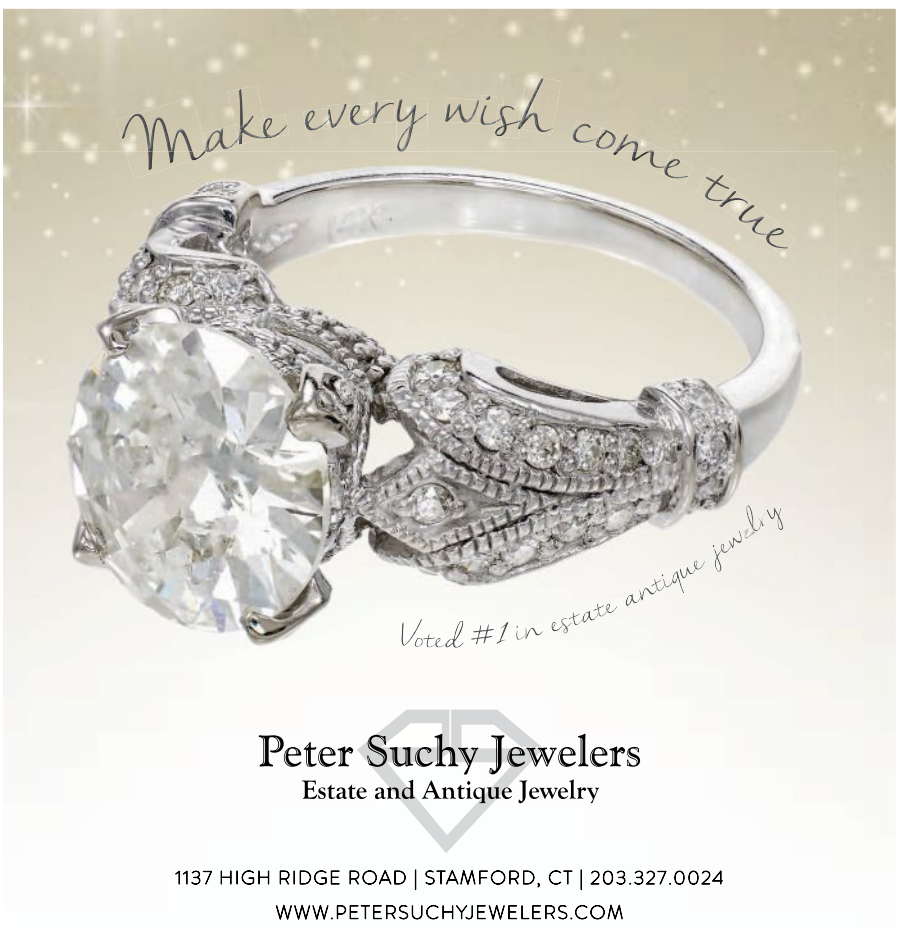
"FTC is consistently voted the best place to hear live music because of its small, intimate space," says Reid. "Artists refer to playing here like playing in [their] own living room. Even though The Warehouse is larger it has an intimate feel. The audience can be right around the stage. All the feedback we're getting is positive."

The Warehouse has been busy with live concerts, corporate functions and private events since opening its doors in mid-September. In December, the new venue will welcome the Marshall Tucker Band and the David Bromberg Quintet. After the New Year you can see Robert Randolph & The Family Band, Galactic and more.

So is The Warehouse everything Reid and his team imagined?

"It really is," he assures. "We've had the opportunity to prove the concept and see if all the things we imagined are possible."

fairfieldtheatre.org | K.H. |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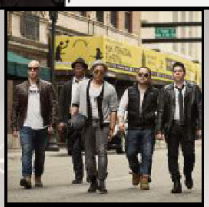
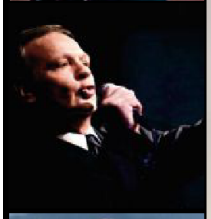
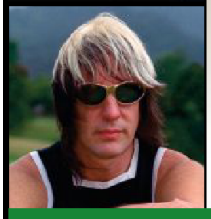


Tiempo Libre
December 17 @ 7:30PM
An Afro-Cuban Holiday Show!
Tickets only $25!

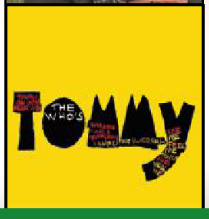


Echoes of Sinatra
100th Birthday Celebration
December 12 @ 8PM
With a special Jack Daniels toast and a night of his greatest hits!

Travis Tritt
January 14 @ 8PM
A rare, intimate solo acoustic performance playing his songs like you've never heard before!



An Evening with Todd Rundgren
December 15 @ 8PM
Spanning five decades of hits including "Hello It's Me," "I Saw The Light," and more!



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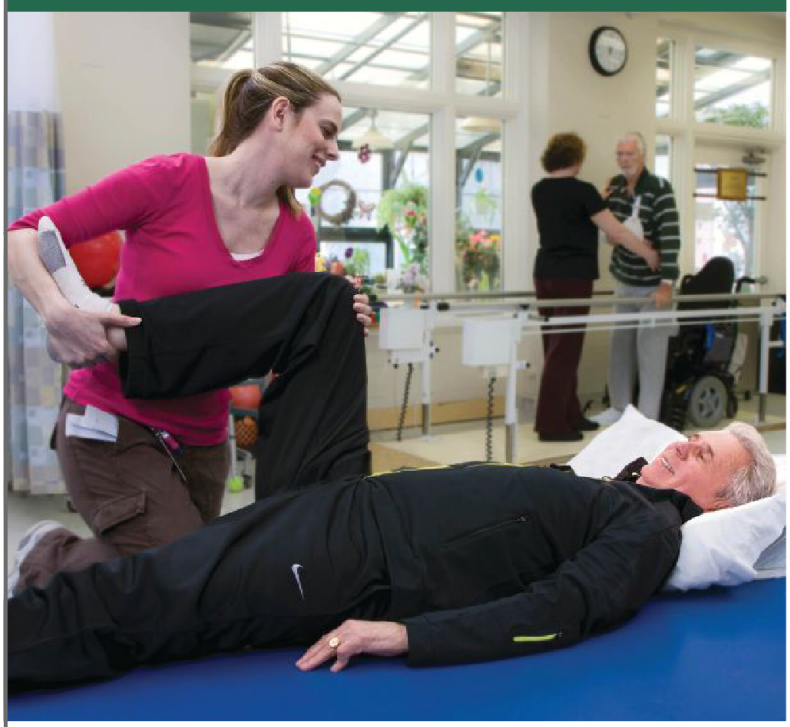

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For more information, see page 98

He Almost Died.

This Breakthrough Saved His Life.

In 2012, Matt Eacott hit rock bottom…again. The Avon Connecticut native in his mid 30s had spent the previous decade going in and out of rehab facilities trying unsuccessfully to kick his addiction—first to prescription painkillers and later to heroin. He had gone to more than a dozen in-patient treatment centers, some of them long-term.

Along the way he carried with him the usual addiction baggage: problems with his family, brief periods of sobriety followed by relapses and frequent drug related run-ins with the law, including arrests, one of which resulted in a year-long sentence in the Cheshire Correctional Facility. After his latest relapse, it looked like he was heading back to prison, possibly for a whole lot longer. Eacott had violated his parole and was facing a five-year sentence.

At this point Eacott had all but lost hope. In a meeting with a longtime therapist, Dr. Joyce Kamanitz, M.D., F.A.P.A, he recalls throwing his arms up in the air asking, "What am I going to try this time." His therapist had an unexpected answer and said, "You know what, I have a very good [friend] and he's started something that's different and I think could really work for you." 1

According to Dr. Kamanitz, M.D., F.A.P.A., Aware Recovery Care's innovative new treatment program likely saved her client's life. " Aware Recovery Care helped my patient when nothing else led to sustained sobriety. I treated this young man for several years for opioid abuse/dependency. He is from a lovely family and is himself a smart, funny, thoughtful person. We worked together with medication, psychotherapy, outpatient substance abuse programs, inpatient substance abuse programs, in the U.S. and abroad. None of these treatments led to lasting abstinence.

Finally, he was treated in the remarkable Aware Recovery Care program. He has had sustained sobriety since he began the program 3 years ago. He now has a full-time job that he is actually enjoying and is engaged in for the first time in his life. He is also getting married in several months!

I believe the reason for this success is that Aware Recovery Care is designed to help people in their real lives. People who 'graduate' from other programs then have to transfer what they learn in a program to the normal events of their life. Aware Recovery Care works with people in their homes and work environments, helping them with the moment-to-moment issues that arise. This approach decreases impulsive relapse and encourages reliance on self and on appropriate others for help."

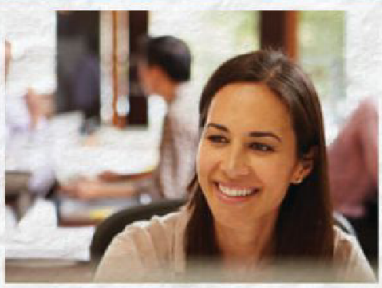
To learn more, visit www.awarerecoverycare.com or call 203.779.5799.

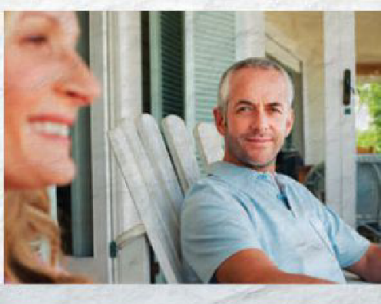
1 Excerpted from Innovative Connecticut Addiction Recovery Program Has High Success Rate, Connecticut Magazine. January 2015

There's a New Program Proven to Offer Hope of a Full Recovery From Addiction.

"The substance abuse treatment industry will completely change within the next ten years, and **Aware Recovery Care will be at the forefront."**

- **Dr. Ellen Lockard Edens, MPE**
  Assistant Professor of Psychiatry & Associate Director of the Addiction Psychiatry Residency
  Yale University School of Medicine





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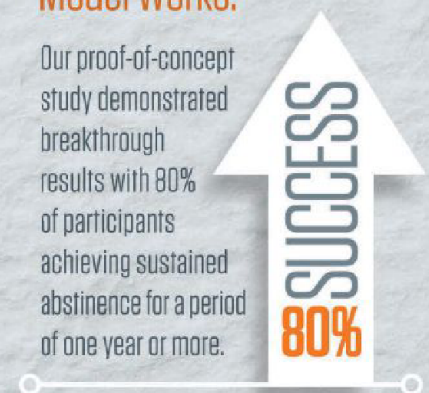

AwareRecoveryCare.com

Masonicare's Assisted Living – Come Stay a Spell this Winter!

Pond Ridge, the assisted living community on the scenic **Masonicare at Ashlar Village** campus in Wallingford offers an active lifestyle and support for everyday living. Here, you'll also find a **Memory Care** residence, an **Adult Day Program** and a **Short-Stay Option** where you can reside in a private furnished apartment *for as little as two-weeks.*

If the cold New England weather is isolating you or your loved one – our Short-Stay program can be the perfect solution to beating those winter blues! In fact, once our guests experience the welcoming and social lifestyle at Pond Ridge, they frequently decide to become official residents and enjoy our community year round. So, don't let winter get you down – come stay a spell with us!

The Masonicare Difference. We know there are many assisted living communities to choose from and selecting the right one can be overwhelming. Beyond our century long history of caring for seniors and our not-for-profit mission, Masonicare is *open to all* – not just Masons, and offers many reasons why families choose us for their senior living needs:

- **An unequalled healthcare continuum.** Masonicare's umbrella of healthcare services, or continuum of care, is unique and unmatched in Connecticut. We have board-certified physicians, hospital licensed acute care at our adjacent health center, a full range of inpatient and outpatient rehabilitation, home healthcare and much more, all devoted to the comfort and care of seniors.
- **All inclusive fees.** Our assisted living monthly fee covers many services and amenities such as personal care, nutritious meals, housekeeping, social and recreational opportunities, activities, exercise, and round-trip transportation to medical appointments and scheduled local shopping. And, at Pond Ridge – *you'll never pay an upfront community fee.*
- **The assurance of future care.** Should the need arise, our Pond Ridge residents have priority admission for Masonicare services such as in-patient rehabilitation, acute care and long-term care – all available at the Masonicare Health Center.

- **Fully Accredited.** We are nationally accredited by CARF-CCAC, which assures the highest standards of care and best practices for governance and financial management.

Open to the community, Masonicare's Pond Ridge Assisted Living is here for you. Be our guest for a complimentary lunch and personal tour of our inviting common areas and senior-friendly private apartments offering a range of sizes and floor plans.

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Mom said, "I choose Masonicare." We're glad she did.

When looking at assisted living communities, the Masonicare difference is not only our not-for-profit mission of caring for seniors, but also —

- **An unequaled healthcare continuum**
- **All-inclusive fees**
- **The assurance of long-term care**
- **Longevity of staff**
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- **Fully accredited**

Come visit us at Pond Ridge, the assisted living community on the beautiful Masonicare at Ashlar Village campus — and see why we could be the right choice for you, too. Call us at 203-679-6425.

Masonicare at Ashlar Village

Cheshire Road, Wallingford

www.masonicareassisted.org

For more information, see page 98

"We've Made Our Plans, Now It's Time To Start Making Yours"

Seabury's New South Wing

Welcome to the future of Seabury. Since Seabury opened its doors in 1992, it has created a community that combines the stimulation and vitality of campus life with the relaxation, ease and convenience of a modern country resort. Part of what makes Seabury such a vital and thriving community is the fact that it is always looking forward. In that spirit, Seabury is proud to announce that it has teamed with a top architectural firm to develop a strategic plan for a larger, more dynamic campus including the addition of 65 distinctive, well-appointed independent living residences, which will be available in 2017.

Seabury is well positioned to accomplish this project and to significantly expand its mission of providing the highest quality of life to those it serves on and off campus.

History Innovation and leadership have been the cornerstone of Seabury since opening in 1992, as a not-for-profit, interfaith, Active Life Community. A leader in the marketplace, Seabury has a long history of planning for and executing the right balance of services and amenities enveloped in a well-appointed setting.

Seabury currently provides services to over 400 individuals on campus and over 200 members off campus, ages 50 and over. Seabury is also a nationally recognized leader in the growing movement of Continuing Care at Home, and established the first program of its kind in Connecticut, opening Seabury At Home in 2008. Seabury continues to look for opportunities to meet the demands of a burgeoning senior population.

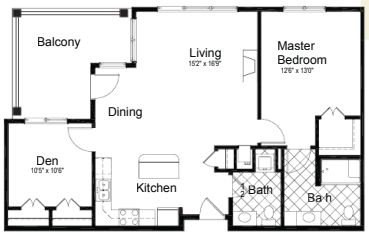
Sixty-five new independent living apartments, ranging in size from 1,050-1,503 square feet, will be added to the Seabury campus.

Four unique floor plans are available, each with beautiful views and vistas in all directions. You have the flexibility to customize them to your personal taste with stylish wood cabinets, tiling, carpets and paint/color schemes, all of which are part of Seabury's standard high-level finish package. Each of the new residences will come fully equipped with state-of-the-art features and amenities, including:

- Fireplaces
- Stainless steel appliances
- Large balconies and decks
- Spacious walk-in closets
- Stone countertops
- Hunter Douglas blinds
- Convenient underground parking

200 Seabury Drive | Bloomfield, CT 06002
(860) 286-0243 | (800) 340-4709
www.seaburylife.org | info@seaburylife.org

1 Bedroom/Den/1.5 Bath
Apartment
1054 SQ. FT.
Balcony 170 SQ. FT.



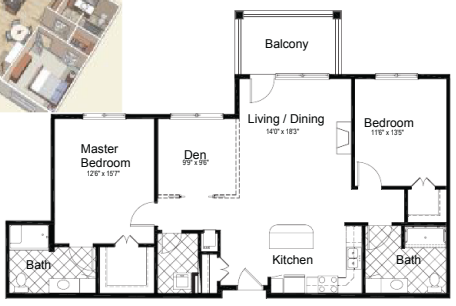
THE WILCOX

THE BUCKINGHAM

2 Bedroom/2 Bath
Apartment
1195 SQ. FT.
Balcony
148 SQ. FT.

THE GRANT

2 Bedroom/Den/2 Bath
Apartment
1320 SQ. FT.
Balcony 107 SQ. FT.



THE GILLETTE

2 Bedroom/Den/2 Bath
Apartment
1503 SQ. FT.
Balcony 113 SQ. FT.

"People told us we were too young to move here, but we absolutely love it."

Carol Simpson, Resident

Seabury has collaborated with a top architectural firm on major development plans, including 65 new independent living residences as well as a salon, bistro, day spa and other luxury amenities.

If you'd like to learn more, information sessions are held at Seabury every 1st Thursday at 1:30 p.m. and every 3rd Wednesday at 10:30 a.m.

Call **(860) 243-6081** or
(860) 243-4033 for reservations
or e-mail **info@seaburylife.org**

Seabury

An ACTIVE LIFE *Community*

200 Seabury Drive | Bloomfield, CT 06002-2650
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BEST OF Hartford MAGAZINE 2009 2010 2011 2012 2013 2014 2015

International Council on Active Aging

A Proud Member of ICAA

EQUAL HOUSING OPPORTUNITY

For more information, see page 98

Connecticut home&garden

For four decades, potter Maishe Dickman has been the vital force behind a thriving community arts studio.

GEORGE STREET STUDIO

- BY KATE HARTMAN -

Maishe Dickman at George Street Studio, New Haven

Dusty and cluttered with drying pottery on every shelf and scraps of clay littering the floor, George Street Studio is an institution. It was built 40 years ago as a creative haven for the proprietor, Maishe Dickman, but quickly became a sacred space for all.

Neighborhood kids would wander in after school to finish homework, intrigued creatives would come to observe and experiment and Dickman could be found, as he still can, at the pottery wheel most afternoons. An open-door policy was built into the studio's fabric, and remains an important aspect of the atmosphere, though in recent years the studio has calmed slightly. It still bustles—orders being filled at a rapid pace by Dickman's trained hands—but there's less foot traffic.

Dickman is a nationally renowned potter whose line of dinnerware is coveted for its expert craftsmanship and enticing, brightly

hued glazes. Watching him throw a pot on his wheel is akin to observing a symphony conductor or an astute painter. It's all feel and history, decades of trial and error distilled into a process that produces bowls, mugs, platters, plates, vases and more in astounding facsimile. It's the earmark of a production potter, which is what Dickman considers himself to be. He's not an artist, he will ardently tell you in his soft lilt. The 66-year-old has made a lengthy career out of replicating pieces again and again, crafting multipiece dinner sets for clients near and far.

A small man with a jovial smile and a ring of white hair (he jokes that when he started the studio he had "big hair"), Dickman is warm and welcoming. Fellow potter Josh Gold puts it best: "Maishe has no ego. I'm sure you can tell that." And you can. A remark about wanting to attempt a pot yourself elicits a genuine invitation to stop by whenever. That's the kind of guy he is.

In addition to his work as a potter, Dickman is also a preparator for the Peabody Museum of Natural History at Yale University. He accepted the position, which requires him to come up with creative solutions for displaying the museum's collection, several decades ago. He sticks with it because he loves it, clocking in several hours each morning before heading to the studio in the afternoon. Dickman also began teaching an anthropology class at Yale last year, instructing students about ancient pottery through hands-on demonstrations. He is also an entomologist, taking trips to the Amazon every year to collect rare insects for his extensive collection.

Dickman discovered pottery while he was pursuing a degree in industrial design at the University of Bridgeport. He was required to take a course in clay as part of the curriculum.

"The moment I touched the clay, I knew. I felt this. I found euphoria," says Dickman. "Every elective I took had something to do with pottery."

He threw himself into the craft, relentlessly pursuing perfection. He returned to his hometown of New Haven after a brief professional sojourn in New York City, and began searching for studio space. He found exactly what he was looking for at 519 George Street—a 3,000-square-foot carriage house tucked behind a historic Victorian home in the neighborhood where he grew up.

Dickman and his professor and friend Gabor Gergo went in on the property together and George Street Studio was born, though not without a struggle. It took years to secure the proper permits and approvals to build a kiln (the one he still uses to this day), plus many updates were needed, including advanced electricity and plumbing. To this day, the studio is only heated by a wood stove in the center of the room.

"If there aren't people moving around in here, in the winter it gets pretty cold," says Gold, who

has rented studio space from Dickman for more than 10 years. " But that's all part of its charm."

Dickman is present in every aspect of the studio from the tile floor in the entryway, which he fired and installed himself, to the photos, clippings and ephemera that cover the walls.

In order to find it you must wander down a slate pathway behind the Victorian, through the potter's beloved garden, which includes many Chinese maples that create a canopy and obstruct the studio from the street. Walk through the glass door into the studio's outer room where orders are filled and pots are displayed, and a left leads you into the main workspace, with wooden shelves lining the right side and rear of the room. Two potter's wheels sit in the center, surrounded by buckets and bowls of murky water and discarded clay. There's also a small green house filled with plants and a large tank that houses a turtle—a final vestige of Dickman's once extensive reptile collection.

Another left leads you into the kiln room. His reduction downdraft kiln, built by Dickman more than 35 years ago and maintained every few years, holds between 300 and 500 pieces, or about $3,000 worth of inventory. He fires the kiln about once a month.

He's a professional but Dickman isn't precious about his work. "I never love a piece until it comes out of the kiln," he says casually. "Everything is expendable. Clay breaks."

There's care and passion infused in every piece. Dickman works each lump of clay until it feels exactly as it should. He's near obsessive about the interior curve of each bowl, saying it needs to be "pleasing to the eye." And that's just one aspect. He gives similar attention to size and balance. Forty years of practice ensures that is not a difficult task anymore, but that doesn't inoculate him from mistakes.

On a warm October afternoon Dickman stands in George Street Studio, clad in clay-stained jeans and a dust-covered black T-shirt, dipping five thick-rimmed serving bowls into a lavender glaze. The day before, he glazed the inside of each bowl with his signature turquoise.

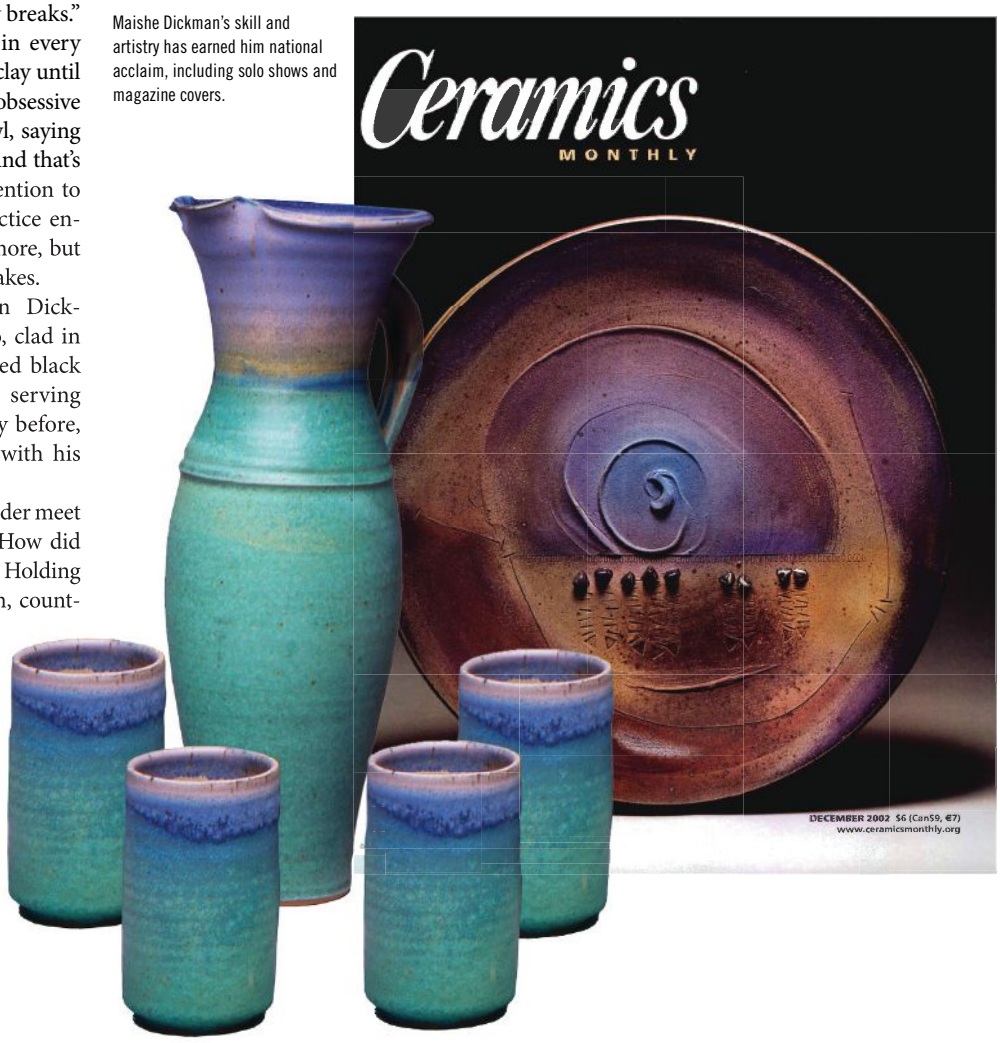
"Where the turquoise and the lavender meet it turns blue," he says with a smile. How did he discover that? Experimentation. Holding the base of the bowl, he dips the rim, counting and swirling in an attempt to place a similar glaze on each piece. He won't know if he did a good job until he fires the piece. "It all has to be perfect to the best of my ability."

It's the studio's lack of storage space and never-ending queue of orders that keeps him on track producing and prevents him from obsessing too much on any one pot.

Four decades is a long time for any business to be open and thriv-

| CONTINUED ON **PAGE 97** |

Maishe Dickman's skill and artistry has earned him national acclaim, including solo shows and magazine covers.



THE 2015 ULTIMATE GIFT LIST

BY STACEY SLIMAK SHEA

DECK THE HALLS

Exclusive New England Claus ornament by Patricia Breen Designs. Handblown, handpainted andadorned with Swarovski crystals at the artist's studio in Poland. $245, from The Historical Christmas Barn, Wilton, *historicalchristmasbarn.com.*

FROM TOP

Handmade, wooden Christmas tree advent calendar with retro Santa Claus decorations, $75, from Queenvanna Creations, Granby, *queenvannacreations.etsy.com.*

Handcrafted Sandcastle Snowflake ornament made with sand from local beaches (call for beaches available), $20, from Artfish42, Milford, *artfish42.com.*

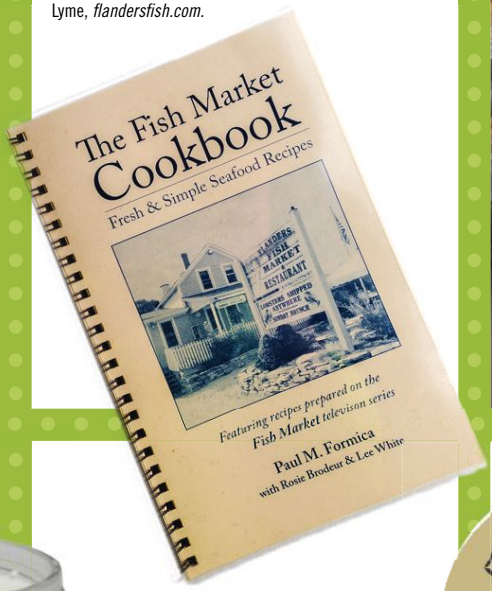
One-of-a-kind, handmade Channukiot by Connecticut artist Karen Rossi. Signed and dated by artist; personalization available. $225, from Karen Rossi Studios, Torrington, *karenrossi.com.*

"Little Drummer Boy" and "Hanukkah" bouquets of handmade paper flowers. Each flower contains a paper scroll in its stem to hold personal messages. $54, from Non-Scents, Simsbury, *nonscentsflowers.com.*

STOCKING STUFFERS

Pure Vida bracelets, made by Haitian artisans, $5-$24, from Vintage Carousel Boutique, Enfield, *facebook.com/VintageCarouselBoutique.*

The Fish Market Cookbook, featuring fresh and simple seafood recipes, including recipes prepared on the Fish Market television series, $14.95,from Flanders Fish Market, East Lyme, *flandersfish.com.*



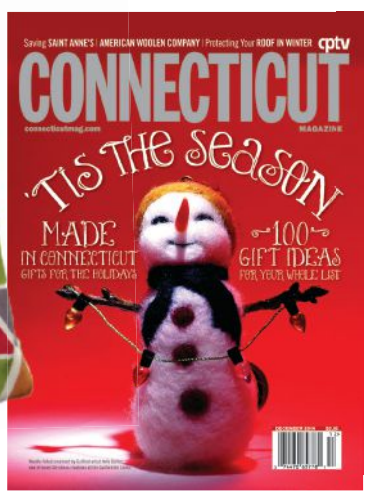
Santa can't have all the cookies to himself. Classic cookies in Christmas gift boxes from A Little Something Bakery, West Hartford, *alittlesomethingbakery.com*

Mini jelly jar soy candles in more than 75 fragrances, made in Connecticut. Choose either a black or pewter lid. From CT River Candles, Haddam, *ctrivercandles.com.*

Handmade and unique agate and quartz druzy beaded bracelets, $15 each, from bba bracelets, Ansonia, *bbabracelets.com.*

Irreverent round magnets from artist/writer Susan Urban, printed and pressed in-house by the artist. $3 each, from Smirking Goddess Studio, Windsor, *smirkinggoddess.com.*

Eco-friendly and way cooler than a Ziploc bag. Reusable snack bags made from cotton with velcro closure and easy-open pull tabs, $5, from Milo and Molly, Simsbury, *miloandmolly.etsy.com.*



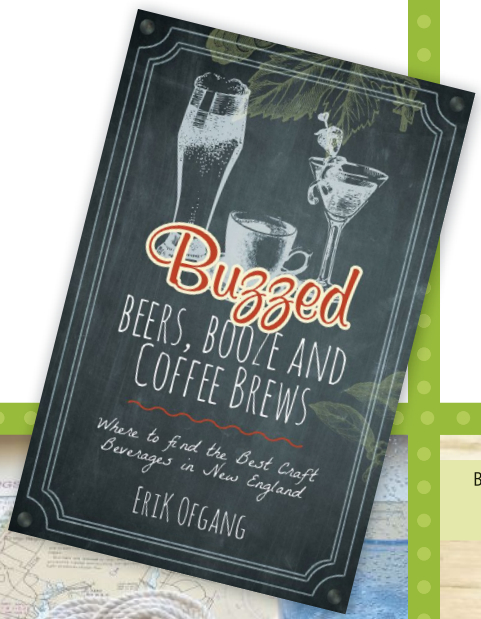
Two-year (24 issue) *Connecticut Magazine* subscription. Special 2015 Gift Guide pricing, $23.94 delivered to CT zip codes. *Call (855) 235-9032 and mention code DD15, or order online at connecticutmag.com/dec-deal.*

Felted wool dryer balls replace toxic dryer sheets and chemical-laden fabric softeners for naturally softer clothes with less static. Hand-felted with colorfast carded wool, $36, from Nutmeg Naturals, Higganum, *nutmegnaturalsct.etsy.com.*

DRINK & BE MERRY

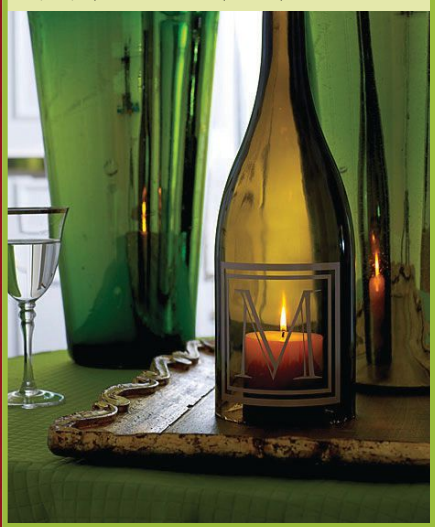
"A bottle of red, a bottle of white . . ." Screen-printed reusable wine bags are a perfect gift for wine lovers. Drawstring bag, $10, holds one standard size wine bottle; tote bag, $15, holds two standard bottles or one oversized. From &Morgan, Bristol, *andmorgan.etsy.com.*

Buzzed: Beers, Booze and Coffee Brews, from resident *Connecticut Magazine* craft beverage expert Erik Ofgang. $14.95 from Source Coffeehouse, Bridgeport, *sourcecoffeehouse.com,* and other major booksellers.



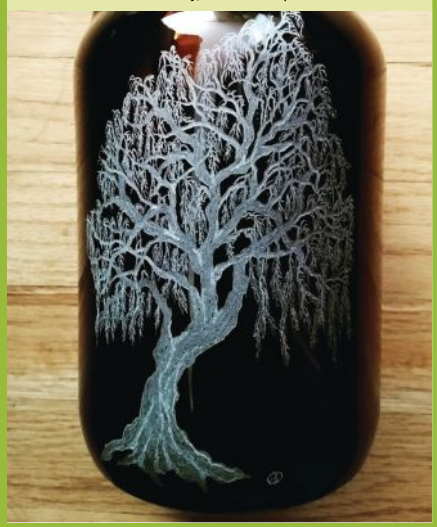
Artist Scott Duncan uses wood from the historic Granby Dewey Oak to create a range of limited edition pens, medicine holders, bowls, plates, and wine bottle stoppers (shown). Price varies by piece, available at Granby Pharmacy, Granby, *granbypharmacy.com.*

Personalized wine bottle hurricane lanterns, using upcycled bottles from neighborhood restaurants and local wineries, $25-$75, from Word Couture, Shelton, *wordcouture.com.*



Handwoven Turks Head knot nautical coasters, $18 for a set of four, from Mystick Knotwork, Mystic, *mysticknotwork.com.*

Bottles and growlers hand-etched with original designs. $20-$70, from The Burnt Shop, Glastonbury, *theburntshop.com.*



Distilled in Connecticut, Foggy Harbor Gin has notes of juniper berries and black currants. $28.99, at select liquor stores, *foggyharbor.com.*

Toast the season in high style with this set of six crystal Baccarat Mosaique tumblers in cheerful colors. $1,800, from the Glass House Design Store, New Canaan, *designstore.theglasshouse.org.*

Fryborg Fizz cane sugar sodas made in Connecticut with unique flavors like pistachio cream, coconut cream pie and lavender lemon. $2 per bottle, at Donut Crazy, Shelton and *fryborg.com.*

Turn an ordinary evening into something special with a Mani-Pedi Spa basket of natural handmade bath and body products for kids. $45, from The Roxy Grace Company, Madison, *roxygracecompany.com.*

YOUNG AT HEART

TOP LEFT Heirloom-quality handmade baby quilts featuring whimsical and vibrant fabrics, $150, from Bitty Birdie Design, Newtown, *bittybirdie.com.*

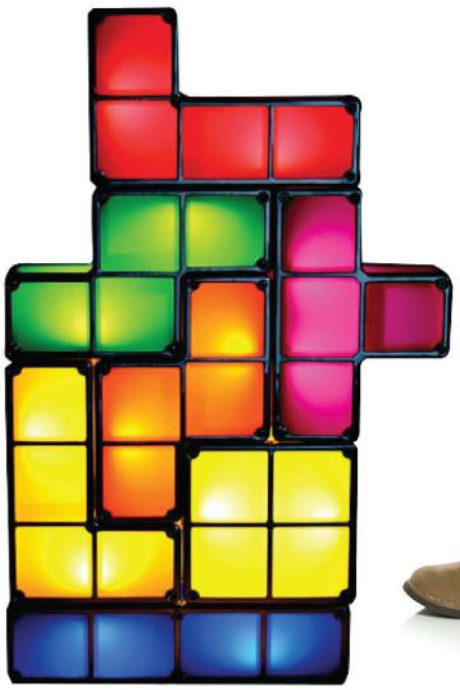
LEFT Custom-designed and handmade hula hoops in a variety of sizes and weights so you can find the perfect hoop to get your spin on. $25-$50, from BringtheHoopla, Shelton, *bringthehoopla.com.*

BOTTOM LEFT Genius Box monthly subscription, featuring 4+ activities for exploring science, technology, engineering and math. For curious minds 8-11 years old. $25 per month, from Genius Box, Shelton, *geniusbox.me.*

BOTTOM CENTER Books to Bed pajamas and matching story book, featuring *Babar, Angelina Ballerina, Madeline, Good Night Moon* and more. $42-$48, from The Blue Horse Children's Shop, Mystic, *thebluehorse.com.*

BOTTOM CENTER Multilayered tulle tutu adorned canvas apron, with three hidden pockets for markers, chalk, crayons and other treasures. $15, from Enchanted Wishes Boutique, Stonington.

RIGHT Leather booties perfect for your little superhero, in sizes 6M-18M. $26.95, from Just Hatched, LLC, Guilford, *justhatched.com.*



TOP "Twoolie" wool animal figures designed by architect Sindy Posso and Mayan artists and featuring a unique combination of textures, colors and patterns—no two are alike! $42-$105, from Red Pepper Gallery, Chester, *redpepperessexct.com.*

ABOVE Create endless configurations with this Tetris light sculpture, $59.98, from Design Forum Gallery, Farmington, *designforumgallery.com.*

ABOVE RIGHT Faux leather jacket for your budding biker boy, in sizes 2-10. $69.99-$74, from Over The Moon, Avon, *overthemoonkids.com.*

BELOW "Scrappy Dog" sewing kit includes materials to make a one-of-a-kind stuffed puppy and custom dog house. For ages 8 and up. $29.99, from Duck Duck Goose Children's Boutique, Milford, *duckduckgoosect.com.*

PAMPERED PETS

TOP Masterpieces with a canine twist, available as paper prints, canvas and note card sets. $18-$110, from Dog Gone Old Masters by Tom Rose, Hadlyme.

ABOVE RIGHT Custom charcoal pet portraits lovingly hand-rendered from your photos, $250, from Portraits by ShawnaLee, Middlebury, *shawnalee.com.*

ABOVE LEFT Your pet's portrait hand-painted on slate and customized to your liking. $39, from Barrockas Hand-Painted Rocks, Seymour, *barrockas.com.*

BELOW RIGHT Leash hook with original watercolor pencil art affixed to rustic Aspen wood, $30, from RiverDog Prints, Avon, *riverdogprints.com.*

BELOW LEFT Organic, small-batch pumpkin peanut butter dog cookies, available in 6-oz. biodegradable packages or 20-oz. gift-wrapped boxes. $8 for 6 oz. bag, $25 for 20 oz. box, from Paul's Custom Pet Food LLC, New Milford, *paulscustompetfood.com.*

BATH & BODY

Eminence Organic Skin Care products are handmade without any severe heating or hydrogenating processes that affect the potency of its natural ingredients. $25-$110, from Aetheria Relaxation Spa, New Canaan, *aetheriaspa.com.*

Sake Kasu, a byproduct of Japanese sake production that is believed to have age-defying properties, is the secret to this luxurious facial soap, handmade in Connecticut. $13.99, from Goatboy Soaps, New Milford, *goatboy.us.*

A delectable blend of vanilla and orange, this body butter absorbs quickly and leaves your skin silky smooth and moisturized. $22, from Brosily Bath & Body, Meriden, *brosilybathandbody.com.*

Made with local beeswax, eucalyptus essential oil and other organic ingredients, this salve will work wonders on dry cracked skin. $5.50, from Pure NaKeD Soap, Colchester, *purenakedsoap.com.*

Your choice of three moisturizing and luxurious mini lip balms (one tinted and two non-tinted) in a variety of light fragrances. $5 for three, from Carefree Natural Handcrafted Skincare, Columbia, *carefreenaturals.etsy.com.*

A fragrance for nature lovers, "Into The Woods" natural oil perfume is a woodland scent for men and women. $26, from Solstice Handcrafted, Middlefield, *solsticehandcrafted.com.*

Handcrafted, all-natural, eco-friendly goat milk soap in a variety of delightful fragrances, like Creamsicle, Milk & Honey and Rosemary Mint. $5.95, from Lyric Hill Farm, Granby, *lyrichillfarm.com.*

Exfoliate and moisturize with this gentle scrub made from white sugar, fair trade shea butter, olive and avocado oils and essential oils. $24, from Olive My Skin, Oxford, *olivemyskin.com.*

The revolutionary Seacret Recover Mask smooths out the appearance of fine line and wrinkles and, with consistent use, helps lessen the appearance of aging without harsh chemicals or drastic procedures. $159.96, from Naomi Martinez Studio, Newington, *salonnaomi.com.*

SPARKLE & SHINE

Stunning diamonds in elegant settings from designers such as Gabriel & Co. make the perfect gift for a truly memorable holiday. Price varies by piece, from Becker's Diamonds and Fine Jewelry, West Hartford, *beckers.com.*

Steven Edward's "The Touch" Compass Rose collection, which includes pendants, bracelets, cufflinks and more, is a beautiful reminder to navigate your own destiny. Price varies by piece, from Mystic Silver and Company, Mystic, *mysticsilverandcompany.com.*

18k white gold ring, featuring one cushion-cut natural tanzanite, weighing 9.91 carats, surrounded by 105 round brilliant-cut diamonds, totaling 0.72 carats. $17,500, from Onyx II Fine Jewelers, Watertown, *onyx-jewelers.com.*

Nature's gifts necklaces, each one-of-a-kind, handmade from real acorn caps and spanish moss and embellished with tiny imitation pearls and acrylic flowers. $16, from The Tiny Wren, West Hartford, *thetinywren.etsy.com.*

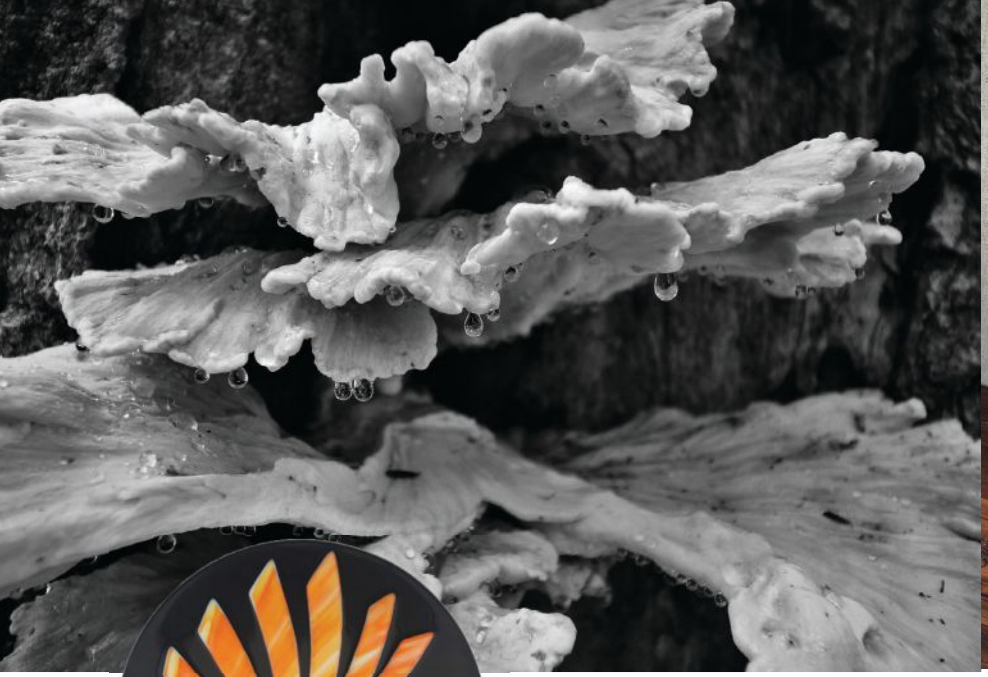
Beautiful textured and hand-forged sterling silver spinner ring, each one unique. Solid sterling, 90 percent recycled. $160, from PersimmonPearl, Bristol, *persimmonpearl.etsy.com.*

Jackie McGuire of Chic Creek Designs hand makes each belt buckle using semiprecious stones, freshwater pearls, crystals, beach stones and silver and pewter elements for a truly unique gift. $68-$88, from Creek Chic Designs, Guilford, *creekchic.com.*

Semiprecious gemstone bracelets by Hazel and Harmony, handcrafted in Connecticut. Each bracelet has a different focal stone and #be statement, such as #begrateful, #bestrong and #becalm. $30-$37, from The Red Owl Jewelry and Gifts, Cheshire, *redowlgifts.com.*

Bourbon & Boweties bangle bracelets, handmade in the USA, are a perfect accessory to wear alone or stacked. $24-$45, from Periwinkles, Woodstock, *facebook.com/Periwinkles-1471104109768394*

Signature Chan Luu wrap bracelets, handcrafted with high-quality materials and inspired by world cultures mixed with a modern California aesthetic. $78-$358, from JeriJames, Glastonbury, *jeri-james.com.*



VINTAGE AND MODERN

TOP LEFT Milford-based photographer Julie Avellino finds the beauty in the underside of things and hidden worlds in moss, fungus, lichen, barnacles and other natural textures that go unnoticed. Price varies by piece. Find fine art prints, canvases, home decor and stationery at The Mason Jar, Monroe or at *fineartamerica.com/profiles/julie-avellino.*

ABOVE LEFT 12 x 12 inch fused glass Indian Sunset serving dish by artist Edith E. Deeg, $50, from Spectrum Art Gallery and Artisan Store, Centerbrook, *spectrumartgallery.com.*

LEFT Glassblower Jeffrey P'an's EGG series is a collection of one-of-a-kind sculptures of masterful color patterns and shapes. $6500, from Studio Jeffrey P'an, Stonington, *studiojeffreypan.com.*

BELOW RIGHT The 4-in-1 Twist Clock shows time, alarm, date and temperature with a simple twist of the top. $30, from Mix Design Store, Guilford, *mixdesignstore.com.*

BELOW LEFT Hand-blown glass kaleidoscopes, in a variety of sizes. No two are alike! $300-$400, from Bodhi Tree Gallery, Sharon, *bodhitreegallery.com.*

TOP RIGHT Made with vintage beer bottles, plumbing pipes and vintage faucet handles, the Industrial Vintage Beer Bottle Lamp is a truly unique gift for the beer lover in your life. $148-$268, from Ally Bally Bee, Ridgefield, *ally-bally-bee.com.*

CENTER RIGHT A serious vinyl collection needs a serious player. Vintage KLH Model 20 stereo system with combination turntable/FM radio, amplifier and speaker pair. $195, from Vintage HiFi Museum, West Hartford, *vintagehifi.org.*

BOTTOM RIGHT This antique Crosely Musicone speaker reworked into a unique tabletop lamp is truly an industrial vintage statement piece. $375, from The Bird Nest Gallery, Guilford, *thebirdnestsalon.com.*

EXPERIENCE THIS

For the true coffee lover, consider a private coffee tasting party for up to 8 people at Shearwater Organic Coffee Roasters (pictured left). Sample Shearwater's organic coffees, tour the roastery with owner and head-roaster Ed Freedman, learn about coffee origins, brewing techniques and more. $250, from Shearwater Organic Coffee Roasters, Trumbull, *shearwatercoffeeroasters.com.*

Give them a day on the town with town-wide gift certificates from the Darien Chamber of Commerce, usable at more than 40 Darien retailers and restaurants. Denominations of $10, $25 or $50. Purchase at Darien Rowayton Bank-Darien Branch. *darienctchamber.com.*

Get your friends together for a glass of wine and painting lessons at Art+ Studio in New Haven and South Norwalk. Classes start at $35. *artplusstudio.com.*

RIGHT With four perches and feeding ports, the Conant Décor Grande View Bird Feeder and Thermometer will delight bird lovers. $51.99, from The Bowerbird, Old Lyme, *thebowerbird.com*.

TOP LEFT The Dirty tea towel is perfect for gardeners, messy cooks and anyone else who thinks dirty. $14, from HicksterTees, Willington, *hickstertees.etsy.com*.

CENTER LEFT Hand-screened Connecticut dish towel with embroidered embellishments is packaged in a giftable organdy pouch. $21, from Wadsworth Atheneum Museum of Art Museum Shop, Hartford, *wadsworthatheneum.org*.

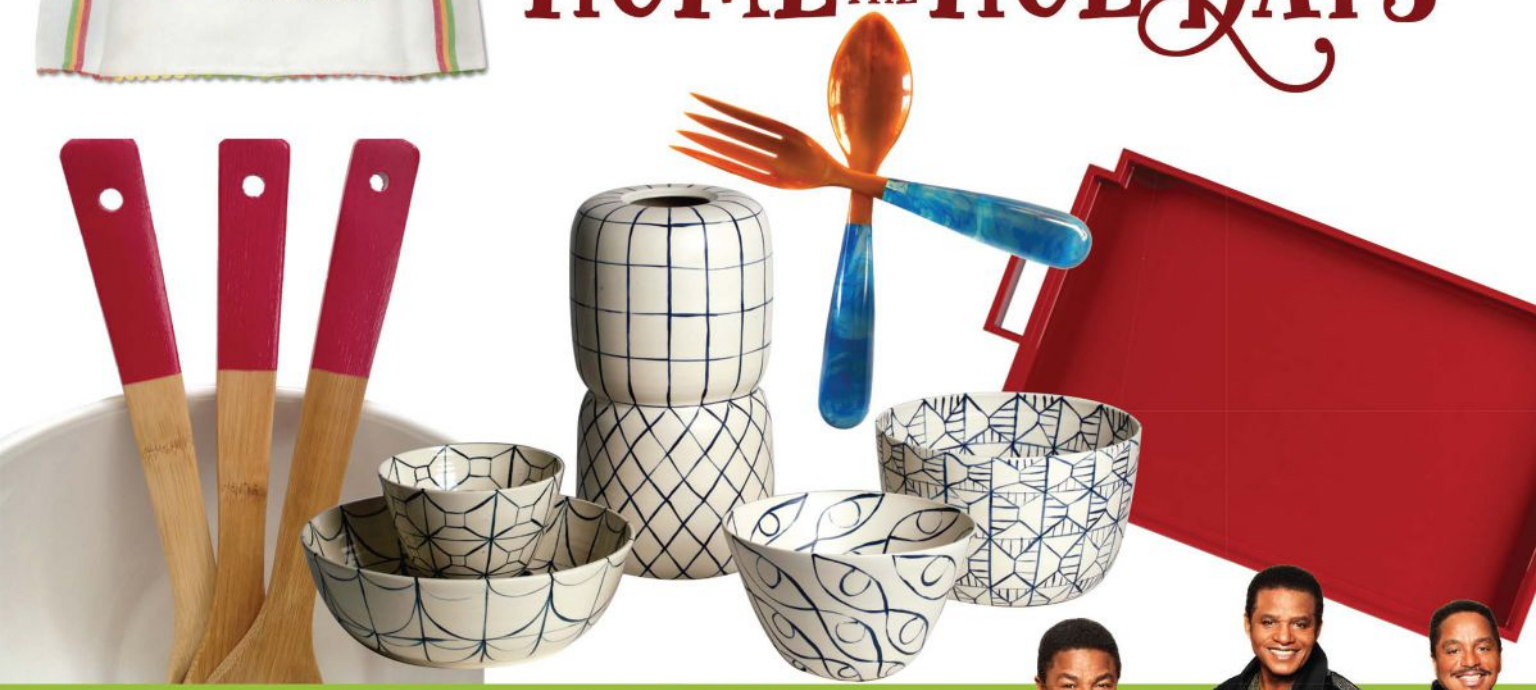
BELOW LEFT Add a bright dash of color to your kitchen with this set of hand-painted bamboo cooking utensils. $16, from Designer Dwellings, Stratford, *designerdwellings.com*.

BOTTOM CENTER With a unique yet simple style, Workaday Ceramics bowls and vases will fit with most decor styles. Handmade in the USA. $72-$375, from Axel Interiors, Norwalk, *axelinteriors.com*.

BELOW CENTER Handmade from colorful resin and reclaimed water buffalo horn, these servers are a fun and cheerful holiday gift. $95, from Lily Juliet, West Hartford, *lilyjuliet.com*.

BOTTOM RIGHT This gorgeous red lacquer tray adds a perfect pop of color to any room. Available in red, navy and gray. $150, from Maggie's of Madison, Madison, *maggiesofmadison.com*.

HOME FOR THE HOLIDAYS



Help the seniors in your life maintain mobility and flexibility while also finding balance and peace of mind with Chair Yoga sessions from Yoga Keeps Me Fit. $6 per session, classes at Old Saybrook Senior Center and St. Anne's Church in Old Lyme. *yogakeepsmefit.com*.

Celebrate the holidays by taking a loved one to a festive holiday show at The Ridgefield Playhouse! December shows include The Irish Rovers, The Wizards of Winter, The Jackson 5 (pictured right), The Nutcracker Ballet and Cuba's Tiempo Libre. Price varies by show, *ridgefieldplayhouse.org*.

Enjoy nature along the Connecticut River with a cruise from Connecticut River Expeditions. Choose a sunset or daytime Riverquest cruise, or pick a special event cruise for viewing eagles, foliage, osprey and more. Price varies by cruise. Cruises leave from Eagle Landing State Park, Haddam, *ctriverquest.com*.

Give the gift of relaxation this year with a gift card to The Spa at Norwich Inn. Holiday gift card exclusive: purchase a single gift card of $250 to $499 and receive a $25 Holiday Voucher, or purchase a single gift card for $500 or more and receive a Holiday Certificate for an overnight stay for two. *thespaatnorwichinn.com*.

Know someone in need of a little mindfulness? Give them the Just Be Meditation basket, filled with a meditation book, journal, candle, essential oil, eye pillow and more, and let relaxation come to them. $75, from Up Vibrations, Killingworth, *upvibrations.com*.

CLASSIC STYLE

Give the women in your life something extraordinary, with an fabulous shopping experience at L'Armoire. Gift cards start at $250. L'Armoire, New Canaan, *larmoirenewcanaan.com.*

1-1/4" embossed leather belt, made from 100 percent English bridle leather with detachable rustproof buckle. Custom-sized to fit your gift recipient. $35, from Grassillini Creations, East Hartford, *theleathergenie.com.*

Luxurious and roomy suede bucket bag with tassel closure and leather handles, handcrafted in Florence. $248, from Uno Alla Volta, North Branford, *unoallavolta.com.*

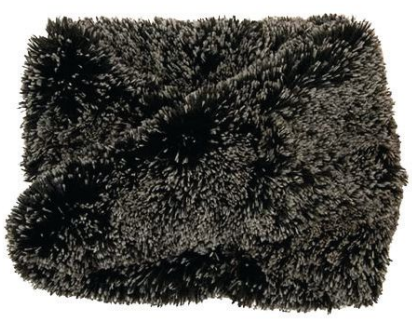
The classics never go out of style. Handsewn boots made in Hartford by a small team of skilled craftsmen. $525, from The Brothers Crisp, Hartford, *thebrotherscrisp.com.*

If you have to wear a tie, why not have some fun with it? Wonderful selection of vintage neckties, $10 each, from Blaze & Bloom, West Hartford, *blazeandbloom.com.*

For the cowboys and cowgirls in your life, Lucchese harness boots, $340, from Southern Exposure, Old Saybrook, *shopsouthernexposure.com.*

Enjoy an in-stock or made-to-measure coat by Coppley, the pinnacle for men's tailored clothing for 120 years. $1,195, from Stackpole Moore Tryon/Tuesday's, Hartford, *stackpolemooretryon.com.*

This gorgeous handcrafted faux fur neckwarmer from Pandemonium Millinery will not only keep you incredibly warm but will complement any outerwear. $37, from Smoochie Bird, Niantic, *smoochiebird.com.*



Stunning and luxurious Dominic Bellissimo Toscana suede coat, with fur cuffs and hood, $3,725, from Stackpole Moore Tryon/Tuesday's, Hartford, *stackpolemooretryon.com.*

WARM & COZY

Wrap yourself in comfort with this sophisticated long-sleeved bamboo wrap. $92, from Becca Rose Natural Body Care, Mystic, *beccarose.net.*

Keep little heads toasty warm and looking adorable this winter with this sparkly knit penguin beanie. $25, from Blue Star Bazaar, Wilton, *bluestarbazaar.com.*

Stay warm and safe while running with the Saucony Sonic Reflex Jacket, which offers 360° of high reflectivity. $135, from SoundRUNNER, Branford, *soundrunner.com.*

Soft, cuddly cashmere/silk blend basketweave scarves, handwoven in Nepal and available in 12 vibrant colors. $135, from ZAANHA, Warren, *zaanha.com.*

Nothing beats a mug of steaming cocoa on a frosty day. Healing Touch Pottery Healing mugs, in a variety of colors, $22, from Good Cause Gifts, Berlin, *goodcausegifts.com.*

Who says your socks have to match? Sol Mate socks are made in Vermont of deliberately mismatched recycled materials. $17.95-$19.95, from Bellwether, Old Saybrook, *facebook.com/BellwetherOldSaybrookCT*

Express your preppy New England spirit with a cozy and chic plaid scarf. $18-$28, from Pearls and Plaid, East Haddam, *shoppearlsandplaid.com.*

Proper attire for holiday hibernation. Printed flannel pj bottoms, $16.94, and graphic waffle knit tee, $12.94, from Old Navy, multiple locations, *oldnavy.com.*

Crocheted fingerless gloves keep your hands warm and your fingers free to text. Custom colors available. $18, from Everything Glitzy, Southington, *everythingglitzy.etsy.com.*

STANDING TALL

When it comes to doing something beneficial for others and our communities, although many of us like to talk about it, very few of us actually take action to help make life better for everyone.

Fortunately, there are thousands of individuals across Connecticut who have found ways to make a positive impact. Their continued efforts and commitment—often unheralded but never unappreciated—make our state a better place to live.

While there are seemingly countless stories of generosity, selflessness, leadership and service, here are eleven that "stand tall," positive examples to help inspire us all.

SARA SALOMONS

Sara Salomons
Journey Home

Very rarely do you hear of someone who *leaves* a ministry to do more charitable work and better serve others, but that's what Sara Salomons did.

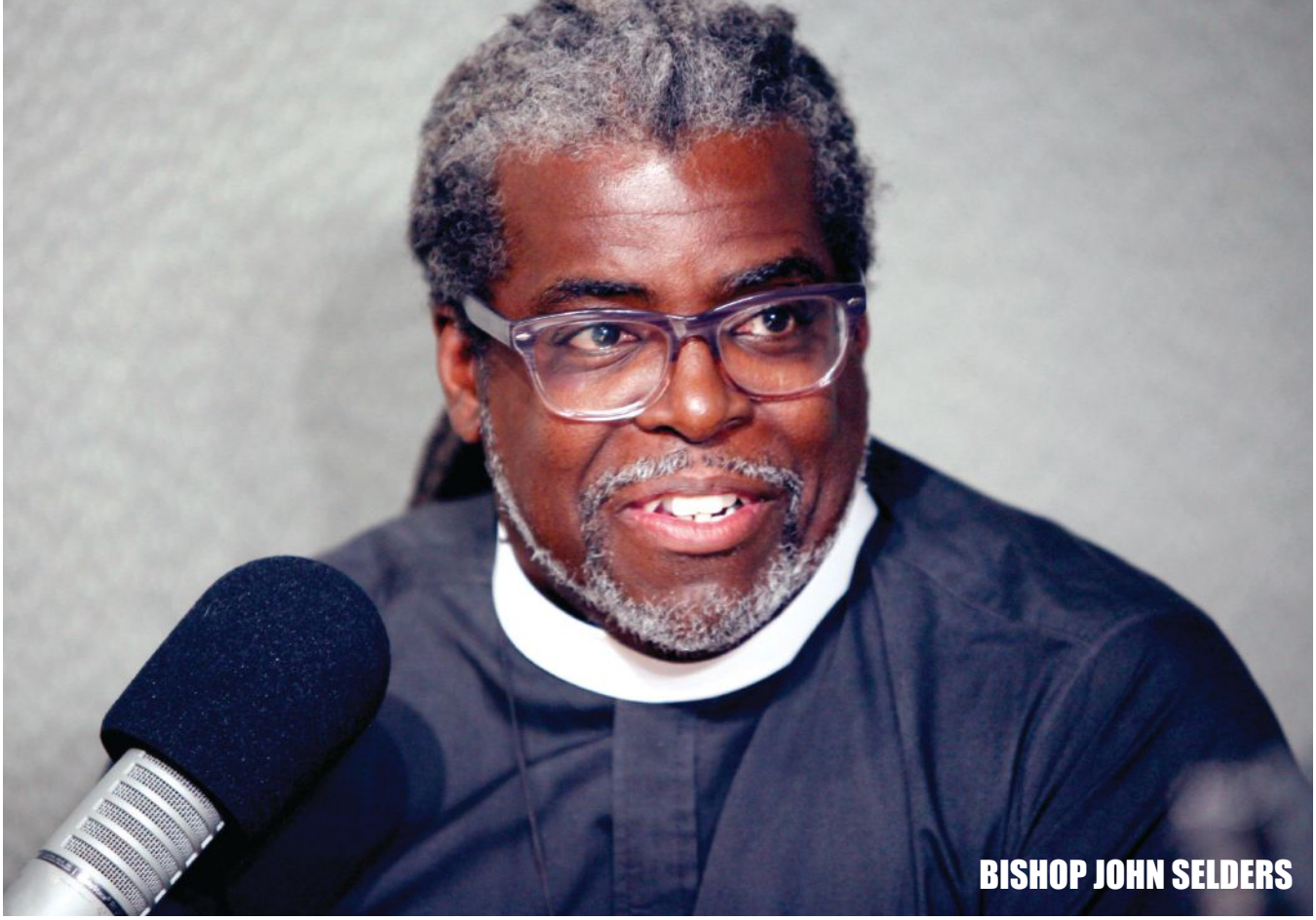
An ordained minister for 15 years who was a pastor at a Hartford-area church, she resigned her position to join Journey Home, a nonprofit organization focused on providing sustainable solutions to end chronic homelessness in the region.

She hasn't looked back.

"My faith is very important to me," Salomons says. "But I feel as though it's grown considerably since I left the church. I'm really enjoying this sort of faith journey where I feel like I'm doing the work that I was called to do, day in and day out."

In addition to serving as development officer for Journey Home, she has spearheaded other efforts—during Hartford's 100-day campaign to reduce chronic homelessness last spring, Salomons coordinated an effort to connect West Hartford residents with extra furniture to long-term homeless people who had just gotten a place to live but had nothing but the clothes on their backs. She also serves on the board of her local Habitat for Humanity.

"I wanted to do something bigger," she enthuses. "I'm kind of on a mission to put a face on it and to tell the stories of people who have experienced homelessness because I feel like that's what's going to change the world. Or at least our tiny little corner of it."


BISHOP JOHN SELDERS

CHION WOLF

Bishop John Selders
Moral Monday CT

For Bishop John Selders, founding pastor of the Amistad United Church of Christ in Hartford, service in the community is pretty basic. "We have a moral instinct for service," he says. "We're automatically born into a community—it takes two people for each of us to exist—although sometimes we're pulled away from the instinct to serve the larger community. Each of us is here because someone helped us."

And helping those who may not be able to help themselves is what Selders, a St. Louis native, is dedicated to.

In addition to anchoring Amistad UCC, he's the executive director of Zezzo House (an 18-unit affordable housing program for the disabled), an associate chaplain at Trinity College, vice chair for the Religious Coalition for Reproductive Choice and founder and force behind Moral Monday CT, a statewide coalition brought together by the Black Lives Matter movement. Selders organizes community events, works to raise awareness and has returned multiple times to his hometown after events in Ferguson, Mo. "We have an opportunity to change the course of history," says Selders. "We didn't fall from a tree. We didn't set it all up [to be like this]. If it's going wrong, we the people, can change it."

His inspiration? "I'm married to my bestie. We have two children and one granddaughter—and they are all why I do what I do," says Selders. "To make the world better for them."

Chris Trosuk
Kidsafe Karate

Many youth athletic activities are great opportunities for kids to exercise and learn about competition in a fun environment. In Chris Trosuk's Kidsafe Karate program, it also includes learning about discipline, leadership and self-esteem.

"The stepping stones we build with karate are stepping stones for life," says Trosuk, a black belt who competed internationally and has been instructing tang soo do classes at the Boys & Girls Club of the Lower Naugatuck Valley in Shelton for 24 years. "When a kid does stumble here, they pick themselves up and go again. It's all life lessons."

Unlike many karate programs, Trosuk's classes mix in discussions about safety awareness with self defense; it's also not a black belt mill as he's only awarded 30 during his tenure. Genuinely earning one, which takes years, goes beyond learning proper karate forms and sparring techniques. As students advance through the ranks, they are required to help mentor younger, less experienced kids as well as encourage and support fellow classmates. Patience, focus and sportsmanship are also learned—all valuable qualities.

"I didn't realize how deep all of this went until I was talking with a parent who said, 'Wow, you've raised a lot of kids,'" says Trosuk, who estimates he instructs at least 100 kids per week (including two of his own). "It's still fun for me. It's my passion. I get pride from watching the kids mature. Seeing them grow as people in the program is what drives me."

CHRIS TROSUK

LAUREN THIERRY

Lauren Thierry Independence Day Clothing

Mothers are the world's great problem solvers, and Madison mom Lauren Thierry is no exception. Her 17-year-old son Liam has autism and getting dressed in the morning has always been a challenge. Several years ago Thierry began experimenting with clothing designs that would ease the dressing process of her child, and Independence Day Clothing was born.

The line of fashionable, reversible basics is composed of rugby shirts, cargo pants, leggings, tunics and dresses, and does not include any buttons, zippers or snaps—all things that can cause issues for those who lack the fine and gross motor skills necessary to dress independently. Every piece comes with a pocket for a GPS tracking device.

"These kids are forced to adapt to a world that isn't adapting to them," she told us earlier this year. "Why are you making [them] put on a pair of jeans with zippers and a button? [They] can't button and zip. [They] may not have the cognition to tell front from back."

Manufactured for just over a year, ID Clothing's initial line of 14 pieces sold out four months early, demonstrating the need is there. Thierry is currently working on expanding the line to include underwear, formal wear and more. She also hopes to expand her mission to include the employment of disabled persons over the age of 21 and to manufacture exclusively in Connecticut.

KEVIN MULLINS & JEFF SCHACHER

SANDRO ART & PHOTOGRAPHY LLC

Kevin Mullins & Jeff Schacher Community Plates

Fairfield County-based Community Plates is fighting food insecurity here in Connecticut and across the United States, and it was all the idea of two men—Kevin Mullins and Jeff Schacher. The technology-fueled, direct-transfer food rescue organization was founded in 2011 as a way to get food that would normally be discarded as a result of sell-by dates by grocery stores and restaurants to food pantries and community organizations for use. It's all made possible by volunteers who sign up for "food rescues" on the Community Plates website and then pick up and drop off food throughout the week.

Community Plates has seven sites across the country—the original in Fairfield County and New Haven; Albuquerque, N.M.; Columbus and

Cincinnati, Ohio; New Orleans, La.; and most recently in Hartford, which began in October.

In the past, Community Plates has built the program from the ground up. With the two latest sites—Cincinnati and Hartford—the organization partnered with existing groups, providing the technology, administrative support, best practices and training.

"We're leveling the playing field," says Mullins, "giving the people on the ground the resources they need to make a difference." It's all part of Community Plates' plan to help the more than 50 million Americans who are food insecure.

To date, Community Plates has saved about 9.1 million meals nationally (equal to $15.1 million, conservatively) and about 7 million meals in Connecticut ($11.5 million).

Ronit Shoham & Rachel Marcus Cut Out Cancer

It began when Rachel Marcus was diagnosed with breast cancer in July 2012. Her friend, Ronit Shoham wanted to do something to help and inspire her. Motivated by the HBO documentary "Mondays at Rancine," which tells the story of a Long Island hair salon that provides beauty services to cancer patients, Shoham hosted a viewing party for the documentary and then launched her own version of the program.

Cut Out Cancer, Inc. is a nonprofit organized by a group of female friends in Hartford County that hosts beauty days at a local Bloomfield salon for people currently undergoing treatment for cancer. Mondays @ Milano are hosted the second Monday of every month when the salon would normally be closed. Stylists donate their time and local restaurants provide free food.

The first event was hosted in January 2014 and the series has continued to grow in popularity. Cut Out Cancer regularly serves about 35 people per month, and has helped about 200 people since its launch.

Both Shoham and Marcus are amazed at what has become of their little idea. They are now seeing former patients finish their treatments and sign on as volunteers. "For me, this has been a healing experience," Marcus told us last year. "An emotional healing."

Tanisha Akinloye Empowering Through Beauty

Tanisha Akinloye knows the transformative power of beauty. She began her career as a hairstylist, changing women's appearance and giving them new confidence, but that was just the beginning.

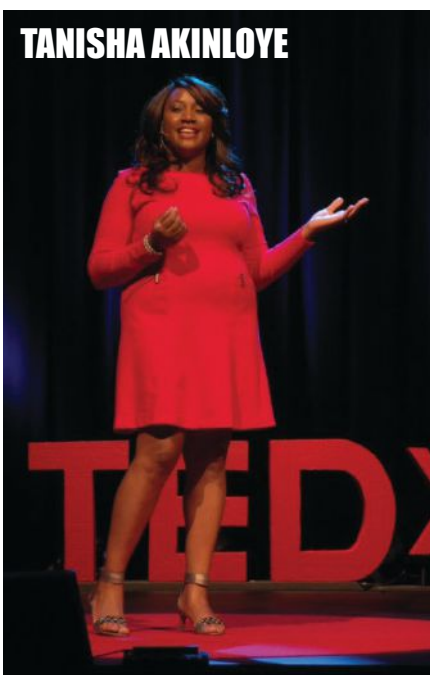
In 2010, Akinloye started her Bridgeport-based nonprofit Empowering Through Beauty, Inc. (ETB), which helps homeless, unemployed and underemployed women who want to transition back into the workforce by providing beauty and health services, job training and education. Clients are referred to ETB by local churches and community organizations. Selected clients are then connected with salon partners for makeovers and a full salon experience.

Akinloye also goes to shelters or clients' homes to perform makeovers. Since its launch, ETB has helped more than 500 clients.

"I'm all about trying to take lives to the next level," Akinloye told us.

ETB has hosted two expos where beauty professionals, vendors and career women come together to give attendees a well-rounded confidence-building experience. A third event will be on May 1 at the Webster Bank Arena in Bridgeport. "Every woman who can should be there and share in this empowerment opportunity," she says.

Akinloye also gave a TED Talk about ETB and her beauty-first mission this year, and is working on a new project, the Girls Leadership Academy, in her hometown in North Carolina.



ARTHUR GOLDBLATT

AIDA MANSOOR

Arthur Goldblatt
Norwalk Grassroots Tennis Connecticut Alliance for Tennis & Education

For more than 20 years Arthur Goldblatt has been serving underprivileged kids in the community . . . one serve at a time.

At age 60, Goldblatt, a Yale-educated lawyer, closed his practice and started Norwalk Grassroots Tennis to help at-risk kids from Norwalk. "I know how much being a capable tennis player has done for me by way of health, social contacts, and general satisfaction," he says. "I wanted to see if I could use tennis to do the same for kids from low-income, often one-parent families."

Later, Goldblatt helped start the Connecticut Alliance for Tennis & Education (CATE), which provides tennis opportunities for underserved children in cities across the state.

Norwalk Grassroots Tennis is now a $400,000 annual program that has produced state and New England champions, and was named the charity of the year by the Fairfield Christmas Tree Festival, which will run at the Burr Homestead in Fairfield, Dec. 3-6. Meanwhile CATE serves more than 1,000 kids a year.

"Being part of a good tennis program gives kids access to a support network that takes them to places they might never see and people they would not otherwise meet; not only to the U.S. Open and local country clubs, but also to libraries, museums and theater," Goldblatt says. "They are exposed to an atmosphere where education is respected and school grades are important."

Goldblatt, who is in his early 80s, remains active in both Norwalk Grassroots Tennis and CATE as well as several other charitable tennis organizations.

Despite what he describes as "a very shaky serve," he still plays tennis four times a week.

Aida Mansoor
Muslim Coalition of Connecticut

"Sixty-two percent of Americans have never met a Muslim or an identified Muslim," says Aida Mansoor, president of the Muslim Coalition of Connecticut (MCC), which was formed by a group of Hartford-area Muslims in the wake of 9/11 to answer questions and clear misconceptions about Islam and Muslims. "What you see in the media is not necessarily what Muslims are like." To help erase stereotypes and better educate the public, the MCC has established a speakers bureau and organizes public events to foster dialogue.

Mansoor is also focused on engaging the state's Muslim community in the greater community, especially partnering with other religious organizations and nonprofits such as Habitat for Humanity. She also works with Muslim youth in community service projects, such as the National Day of Service (Jan.

18) that includes an effort to collect towels for shelters in the state.

"When you have a common goal and you work with other faiths, it's much more likely to have a positive outcome in terms of getting to know your neighbor and in terms of seeing the other as yourself," Mansoor says. "I get a lot of joy out of community service and the community. What also drives me is when I watch the news and see the misconceptions about Islam and Muslims. I have two kids, and I want to be able to bring up my kids to be proud to be American and proud to be Muslim, and I want to provide for them opportunities to do that."

Jesse Hardy JHOP - Jesse's Homeless Outreach Project

Jesse Hardy knows what it's like to live on the streets.

In 1995, the New Haven native and veteran of Connecticut's National Guard found himself homeless. Hardy, who had grown up in the Ashmun Street Projects, was between jobs, battling addiction and schizophrenia and reeling from the death of several family members. He slept on park benches on the New Haven Green and in abandoned buildings before moving to homeless shelters.

Ultimately, Hardy conquered his demons and got off the street, but he never forgot those park benches or those who are still out there sleeping in the cold. In 2011 he started JHOP: Jesse's Homeless Outreach Project and became a tireless advocate for those still on the streets.

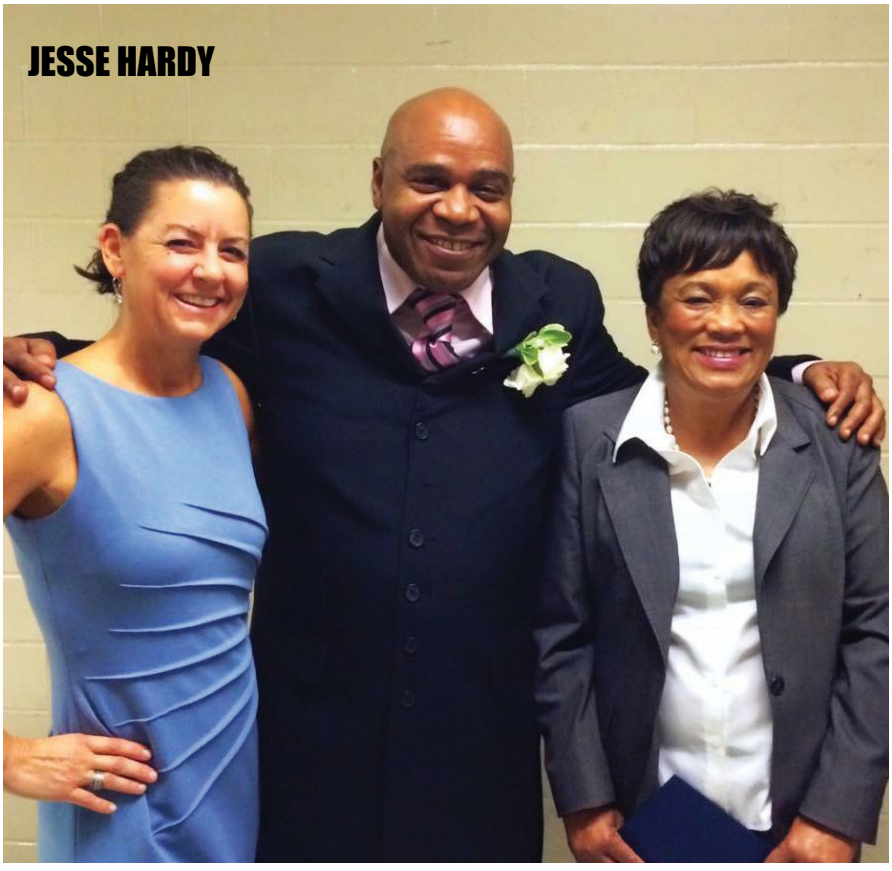
JHOP's homeless programs include free haircut events, cookouts, flea markets, sneakers, coat and footwear drives. The organization also works to facilitate access to social and support programs. "I know how I wanted to be treated, I didn't get that when I was on the street but I'm giving it to others," Hardy says.

He still regularly sleeps in shelters and under bridges in order to stay connected to the New Haven homeless population. Hardy recently reorganized JHOP and formed a board of directors so he can apply to become an official nonprofit.

Maureen Johnson, chairperson of the new board, says the organization will continue to be reactive to the local homeless community's needs, but will also work toward the broader goal of helping to educate the homeless population on how to utilize existing social services. "There are so many wonderful programs in New Haven. The goal is to connect the individuals in the shelters to these services," she says.

Greg Williams and Jim Hood Facing Addiction

On Oct. 4, as rain fell intermittently and Hurricane Joaquin threatened to make landfall in the Northeast, thousands gathered at the National Mall in Washington D.C. for the UNITE to Face Addiction rally and concert. Musicians



Joe Walsh, Steven Tyler, Sheryl Crow, Jason Isbell, The Fray and Goo Goo Dolls frontman John Rzeznik performed; celebrities, including Dr. Mehmet Oz, spoke, and U.S. Surgeon General Vivek Murthy, announced that his office's first-ever report on addiction would be released next year. "I'm here to say that we're going to stop treating addiction as a moral failing, and start seeing it for what it is: a chronic disease that must be treated with urgency and compassion," Murthy told the crowd.

The event was born in Connecticut out of two men's harrowing connections to addiction.

Greg Williams, of Danbury, was 12 when he had his first drink. He battled alcohol and prescription drug addictions through most of his teen years until a near fatal car accident convinced him to get clean. Jim Hood of Westport watched his son, Austin, unsuccessfully battle addiction and die three years ago at the age of 20.

The two men joined forces to found Facing Addiction to unite various addiction agencies and organizations, and establish best addiction treatment practices. So far the organization has successfully made an impact on the national level. "We believe the rally and concert on October 4 started a national conversation that is long overdue," Williams says. Hood adds, "The rally was just the beginning."

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For more information, see page 98

Duo of Beef: Black Angus Sirloin, spinach and short rib with ratatouille coulis, bresaola, fontina cheese.

JEFF KAUFMAN

A Triumphant New Act

BY ELISE MACLAY

EVEN AFTER A MOVE TO A "DRAMATIC" NEW LOCATION, POSITANO IS STILL WOWING THEM IN WESTPORT.

Positano Ristorante ★★★ **[Superior]**
Westport

Act I. Giuseppi Scarpati, born on the Italian island of Ponza, learns to cook from his father who studied with master chefs on the mainland. At thirteen, Scarpati is cooking in Cervo, a picturesque village on the Italian seacoast favored by international tourists, when his career takes off. He cooks with chef Cesar Fornara at The Cotton Hotel in South Africa, comes to the U.S. and becomes executive chef of the Rainbow Room at Rockefeller Center in New York City.

Act II. In 1998, Scarpati opens his own restaurant, Positano, on the Post Road in Westport, named for a romantic seaside spot in Italy. In 2001, Positano moves to a romantic seaside cove in Westport and quickly becomes famous and beloved for authentic Italian food, a warm welcome and a wonderful waterfront view.

Act III. In 2014 Positano makes a stunning announcement: It will close on December 31 and relocate to the building adjacent to the Westport Country Playhouse formerly occupied by Paul Newman's Dressing Room restaurant. Shock waves reverberate. Unthinkable.

The Present. All has been accomplished and misgivings are giving way to surprise and delight. It's so not-what-we-expected. Instead of trying to replicate the old Positano, the Scarpati family has created a stylish, ultra-with-it contemporary restaurant honoring the old and celebrating the new with a secret weapon—a father-and-son team working together to make it happen.

Chef/owner Guiseppe Scarpati's son Fernando, who has been helping in the kitchen since he was a boy, brings a lot to the table. He studied pastry-making in Italy with Luca Montersino, one of the most influential, game-changing chefs in the modern pastry world; Fernando is also a trained sommelier and a graduate of the Culinary Institute of America at Hyde Park, N.Y.

With so much talent and professional experience in-house, I didn't hesitate to drop in on Positano in its new Playhouse Square location just weeks after it opened. I came with my friend, an actress, to grab a bite before a 7 o'clock theater performance. We could do that because Positano is open seven days a week and keys its hours of operation to curtain times at the Playhouse. We sat at the bar, a new addition, all shimmering light and wavy blue-green glass like a cerulean sea. I felt like a mermaid. The actress looked like one.

Because we were hungry but short of time, we decided to order a hearty appetizer and shared an entrée-sized pasta. "Tipo carpaccio" caught my eye but gave me pause. It was a chilly night and I was leaning toward something warm until I realized that *tipo* in Italian means style or type, and in this instance, as the menu helpfully explained, the *tipo* would be gently seared filet mignon noisettes, velvety and richly flavorful and served warm with a Port wine reduction and flakes of parmigiano melting on top. Plated with spinach, also warm,

Positano's father-son chef duo of Fernando (left) and Guiseppe Scarpati.

it was a mini-meal and a bargain at $11.95.

Gnocchi baked with smoked salmon, asparagus and crispy artichokes, with a hint of sweet cream, arrived sizzling hot in a glazed terra-cotta casserole dish, with two serving spoons and two plates for sharing. It was so fragrant and delicious (the words swoon and sybaritic also came to mind), we vowed to come back and order it again.

On subsequent visits, my friends and I turned up more unexpected treasures and pleasures, notably a gorgeous skate wing, fanned out on the plate like a hovering butterfly, perfectly de-boned, feathery light and crispy, served with sautéed fennel, capers and artichoke hearts.

The menu is a continual work-in-progress as the chefs introduce new dishes at intervals and happily cook what their new audience likes best. I cast my vote by ordering skate twice.

Perhaps influenced by its seaside heritage, Positano does a beautiful job with fish and shellfish. Skate was a case in point, but a recent special—pan-seared salmon with shallots and brandy, finished with a Dijon mustard sauce—was also exceptionally delicious.

But for old fans and new, the menu's big draw is the pasta, made fresh daily with organic ingredients: spaghetti puttanesca with kalamata and gaeta olives, tomatoes and fresh basil; eggplant ravioli with tomato sauce, ricotta and mint; and gluten-free buckwheat pappardelle. Other gluten-free pastas are available on request, but everything is prepared with a light touch.

On one occasion, the chefs sent out an amusing *amuse bouche*, a chopped salad of red peppers, green zucchini and tiny croutons served in china spoons lined up on a red and black ceramic tray—a tasty work of art, which, by chance or choice, matched the dining room's crimson walls and lime green napkins.

Decor matters. And Positano has done it with style and panache and a generous bow to the illustrious past with historic Playhouse posters and photos on the walls. Opposite the front door is a playful mural-collage of the Scarpati family tree, created by a hip Brooklyn artist.

Salads, too, reference the old and the new. Positano's classic Caesar salad was indeed classic (except for the raw egg and tossing at the table). It was also better than I remembered—not just because it looks prettier served in a trendy asymmetric white china soup bowl. The croutons, made with house-made bread, were crisper and tastier, the romaine, fresher. I detected a hint of anchovy but I didn't ask for the recipe. Genius deserves its secrets.

Insalata radicchio was also notable for the quality of its ingredients—endive, radicchio, grapes, candied walnuts, Gorgonzola and red wine vinegar.

And, of course there were house-made desserts. Fernando Scarpati has done his famous mentor proud with an exciting array of what Luca Montersino calls "healthy gourmet" treats. What we liked best: A lovely light ricotta cheesecake with blueberry compote; tiramisu made with mascarpone, espresso-dipped ladyfingers, cacao and pistachio; and berry compote. Plus, a homey surprise—a luscious baked apple with caramel sauce and vanilla ice cream.

"All's well that ends well." And as William Shakespeare also said, "Great welcome makes a merry meal."

Positano Ristorante
27 Powers Ct., Westport
(203) 454-4922
positanosrestaurantwestport.com

Open daily: Sun.-Wed., 11:30 a.m. to 10 pm., Thurs.-Sat. 11:30 a.m. to 10:30 p.m. Price range: Appetizers $9.95 to $11.95, pasta $15.95 to $18.95, entrées $21.95 to $28.95, dessert $6.95. Wheelchair access. Major credit cards.

THIS PAGE AND OPPOSITE: JEFF KAUFMAN

Capesante: Pan-seared scallops with baby beets, bok choy, chestnut purée.

Torta Opera: Chocolate tart with hazelnut praline base; hazelnut sphere, coffee foam, edible gold leaf.

Table Talk

BY ELISE MACLAY

K2, new in New Haven, raises Asian cuisine to heights of excellence and authenticity we haven't seen in the city before. Like a first-class culinary tour of the Pacific Rim, K2 introduces us to the finest examples of regional Pan-Asian cuisine. From Malaysian chicken and coconut soup and Bac Kut Teh (meat bone tea) to passion fruit smoothies, K2 has it all: Dim sum, bento boxes, a separate sushi bar with both counter and tables, rice and noodle bowls, small plates and hearty entrées like grilled Vietnamese pork chop and Nepalese lamb with cumin. Served in a spacious beautifully appointed dining room, a meal at K2 is, as its name suggests, a peak dining experience. *(203) 745-4889, k2newhaven.com*

The term farm-to-table has become ubiquitous in a good way but few restaurants go so far as to own a farm. **Mill Street Bar & Table**, which opened in Greenwich in September, grows vegetables, fruits and herbs on its own organic farm in Washington, Conn., and serves it all in a hip setting, where a wildly innovative chef knocks health food out of the park. Sweet and sour "duck ribs" are actually French-fried duck necks—finger food, hot, crunchy and fun. There's also: carrot fries with buttermilk dressing; oysters with kimchi purée, aioli, shredded cabbage and pepitas; grilled trout with Swiss chard, bacon, preserved lemon and basil; and vegan cookies and ice cream sandwiches. Presentation? Think slabs of slate, iconically branded breadboards. Decidedly not Kansas. *(203) 813-3329, millstreet.com*

Listen up, Anthony Bourdain wannabes, here's a new restaurant where you can discover and enjoy the authentic cuisine of two exotic East African countries, Eritrea and Ethiopia. **Teff Stamford** is owned by chef Hadas Mekonen, who grew up in Eritrea, learned to cook from her mother and personally recreates the delicious dishes she remembers. Built around vegetables and grain (teff is a nutritious gluten-free grain) this is healthy cuisine. It's also fun to eat (wrapped in fluffy, pancake-like bread) and boasts a host of herbs and spices ranging from spicy to call-the-fire-brigade. With a coffee bar, tall windows, cozy booths and a congenial chef, Teff Stamford, unlike some of Bourdain's haunts, is a pleasant, comfortable place to sample a lesser-known cuisine. *(203) 998-7474, teffrestaurant.com*

Oodles of

Kawa Ni

It's noodle time in Connecticut. Or at least here at this magazine it is.

College students and twenty-somethings everywhere have long sung the praise of ramen (a Japanese wheat noodle dish). Grab-and-go noodle houses specializing in pho, (a Vietnamese rice noodle soup) have been popular here for some time. However, the love of noodle houses seems to have intensified as a by-product in recent years—along with food trucks, craft beer and facial hair—of the hipster revolution. Kawa Ni in Westport, which specializes in various ramen dishes, opened its doors last year and Mecha Noodle Bar in Fairfield recently announced plans to open a second location in South Norwalk.

Here are six of our favorite destinations in the state. As always, if we've missed your favorite let us know, and believe us when we say we'll be more than happy to check it out.

Kawa Ni, Westport

Anyone wondering what the noodle fuss is about will wonder no more after a mouthful of the delicious noodle-powered meat and seafood broths at Kawa Ni in Westport. Opened in 2014 by acclaimed Connecticut chef Bill Taibe, who also owns nearby dining hotspot The Whelk, Kawa Ni ("On the River") is modeled on an Izakaya, a traditional Japanese drinking hangout. Since opening the place has quickly made a (brothy) splash on the Connecticut dining scene, earning distinction from this magazine as one of the Best New Restaurants in the January 2014 Experts' Picks feature.

The various noodle broths that are one of the specialties at Kawa Ni are, in a word, delicious. Warm and hearty with comfort-food soul and upscale flavors, they are large and filling but nevertheless leave you craving more. During a recent visit, we tried the pork and garlic noodles and the paitan chicken noodles, both favorites that we'd gladly devour again. On top of the noodles, this place has a powerhouse cocktail program with gems like the Kawa Ni Cold Brew—a combination of housemade cold brew coffee, whiskey, egg white and cacao—and the Kiuchi Sazerac, a Japanese-inspired take on the classic New Orleans cocktail.

(203) 557-8775, kawaniwestport.com

Pho 501, East Hartford

Keeping it simple is the motto at this unassuming Vietnamese eatery that does one thing—noodle soup—but does it well enough to attract widespread praise and throngs of eaters.

Tuesday through Friday the options are beef or shrimp soup, Sunday the lone option is chicken noodle soup and Saturday it's spicy beef soup. The menu may be limited but the flavor is not.

On a recent Tuesday the place was packed with throngs of Pho-natics until after 2 p.m. Two giant vats of soup could be glimpsed behind the counter, and the aroma was intriguing. One of the employees at the family-run establishment sliced pieces off of a large slab of beef. Both of the midweek options, beef and shrimp, arrived on our table steaming and delicious.

The soup is served with a rice-based Vietnamese noodle that has a light, soft consistency that is very different in appearance and flavor than wheat-based noodles. The rich spices made these soups seem like they'd be the perfect meal on a cold winter's day. It's the type of food our grandmothers would make for us if we all were lucky enough to have Vietnamese grandmothers with an eye for authenticity and a flare for flavor.

(860) 569-3700

Mecha Noodle Bar, Fairfield

The word "mecha" translates to "mom and pop" in Vietnamese, and there might be no better word than that to describe the fare at this hip Fairfield eatery—well, besides delicious. The family behind Mecha Noodle Bar, (which also owns Pho Vietnam in Danbury) serves up the ultimate Asian comfort food. They describe themselves as "American-Vietnamese-Japanese-Thai-Chinese-Korean-New-England-Momofuku-Totto-and-Ippudo-inspired." All of that is to say that the food served here is authentic, hand-crafted and mouthwatering. Piping hot bowls of Vietnamese pho and Japanese ramen are whisked from the open kitchen, across the long wooden bar to funky metal and wood tables in the restaurant's small dining room—and to the mouths of hungry patrons.

Begin your Mecha meal with steamed boas, Asian-American-inspired fluffy buns stuffed with meat and vegetables, like the Pork Belly Steamed Bao, which comes with hoisin, pickled daikon carrots, kewpie and cucumber. Other snacks like pork jowl ssam, red oil dumplings or Saigon egg rolls make for yummy beginnings as well. Then onto the noodles. Four different kinds of ramen can be topped with an array of toppings and six different varieties of pho are sure to satisfy. Mecha does take out, but they don't recommend it for freshness sake. They say all meals should be devoured within five to seven minutes for ultimate flavor.

We couldn't agree more. Why wait?

(203) 292-8222, mechanoodlebar.com

Anoho Asian Noodle House, Middletown

With prime real estate on Middletown's Main Street, Anoho Asian Noodle House is a favorite of locals, travelers and college students alike. Opened in spring 2011 by father-and-son team Walter and Thomas Wang, Anoho was quickly adopted as a must-try purveyor of traditional Asian dishes, soups and sushi. The menu pulls inspiration from Chinese, Japanese, Thai and Vietnamese cuisines. The Wangs have a long history in the restaurant business, both in and outside of Connecticut, but Anoho is a passion project for the family.

The menu is long and detailed. Five different kinds of noodles—lo mein, Cantonese, rice noodle, chow fun and udon—can be sautéed with a variety of proteins including vegan chicken or beef in five different sauces from the mild soy-based Beijing sauce to the spicy Szechuan sauce. Several Japanese pork chop soups, Chinese old-fashioned soups and beef noodle soups will warm up any diner this fall and winter. Don't miss specialty dishes like the braised Chinese cabbage stir fry with black mushrooms and bamboo shoots or the boneless grilled duck with mixed vegetables.

Sushi is also done right here, and there's plenty to choose from including the Middletown roll with crab meat, avocado and cucumber inside and spicy tuna over the top.

(860) 346-0727, anoho.com

Noodle Houses

Hunan Café Noodle House, Wilton

Tucked into the heart of downtown Wilton across from the post office, this combo sushi bar and noodle house is larger than it looks from the outside, recently having undergone renovations to open up the space. That's good news for the noodles fans who drop in here and are rewarded with superior Asian cuisine, including various versions of Pad Thai (with chicken, beef, pork or veggies), lo mein and pan-fried noodles. Also on the menu are Singapore-fried and Shanghai-style noodles, available in meat, shrimp or vegetable combinations.

Service here is fast, portions are substantial and the ingredients are fresh—all important aspects of any good restaurant. Compared to other eateries in the area, the prices are competitive.

For those who aren't looking for oodles of noodles, Hunan Café's recently added sushi bar features an extensive selection, including specialty and hand rolls as well as sashimi and tandoori nam bread. There's also a full menu of gourmet Chinese and Asian favorites, from General Tso's chicken and ginger duck to classic vegetable and seafood dishes, plus a number of hot and spicy specials.
(203) 761-8998, cafehunan.com

York Street Noodle House, New Haven

Given its location adjacent to Yale's downtown New Haven campus, York Street Noodle House is a dining destination ideal for any college student—a no-frills restaurant with great food that's fast, hearty, comes in generous portions and, most importantly, is cheap.

Actually, the low prices are merely a bonus as most who visit here come for the selection of stir-fried noodles regardless of cost. The restaurant is also vegetarian-friendly and has a vibe that is decidedly casual—again, ideal for any student.

Diners enjoy different kinds of noodle soup including shrimp dumpling, chicken dumpling, tofu and fish ball. Also on the menu are soupless noodles, such as wide wok, wok udon and wok rice noodles. Among the popular dishes here are the spicy wok basil (stir-fried wide rice noodle with bell peppers, garlic and basil) and the dim sum, which comes in veggie, shrimp and chicken, as well as chicken shu mai. Various kinds of bubble tea are also available here, and diners are welcome to mix and match to create their own noodle dish combinations.

The restaurant is in a narrow brick building that features two floors of modest tables, with an open kitchen on the second floor; there's also a small patio in front for those who wish to dine alfresco.
(203) 776-9675

Pho 501

South End Uncorked Brings Craft Cocktails and Casual Dining to New Canaan

South End Uncorked, the cool-as-a-cucumber new addition to the New Canaan dining scene, is a casual hangout that opened its doors on Elm Street in late August. Though designed as a local haunt, its compelling mix of atmosphere, craft cocktails and culinary chops (not to mention 12 wines and four beers on tap) make it a chic spot worth checking out even for those who live beyond the town's border.

The brainchild of chef and owner Nick Martschenko, South End Uncorked is a spin-off of Martschenko's other New Canaan restaurant, South End, which opened in 2012 and is a popular spot.

"It's filled a void of what New Canaan needed. It's super casual," Martschenko says of his new place.

The one-room restaurant is small but roomy with comfortable high-top tables, a small bar and open kitchen. It has an appealing contemporary design that could easily serve as a movie set in a scene calling for a sleek restaurant or lounge, and the place seems destined to become a popular go-to spot for dates and girls-nights out. During a visit on a warm October afternoon, the restaurant's large windows were open to downtown, adding to the fun.

Martschenko is a Culinary Institute of America graduate who worked under chef Tom Colicchio at Gramercy Tavern in New York City. The menu at South End Uncorked is focused on easily shareable appetizer-style dishes, though there are also traditional entrées and desserts.

One early customer favorite is the Hamachi Nachos. A far cry from what one imagines upon hearing the word "nacho," this light, airy and refreshing dish is made with yellowtail, yucca chips, citrus and micro cilantro that combine to make it well worth the $17 price tag. Other favorite current menu items include steamed pork buns, coconut-infused chicken breast and the Uncorked Double Double Cheeseburger, served with house-made ketchup.

The menu changes seasonally and incorporates many locally grown products but Martschenko admirably avoids billing the place under the overused-to-the-point-of-near-meaninglessness farm-to-table tagline.

Another specialty at South End Uncorked is the cocktails. "We make everything here; all the juices are fresh squeezed. We make our own simple syrups and we make our own tonic and things like that," he says. He adds it's not a pretentious cocktail bar. "We have a serious cocktail program for sure, but it doesn't take us 20 minutes to make one drink."

Like the food menu, the cocktail options are constantly changing. In October, the seasonal special was an apple-and-pumpkin-flavored cocktail made with Captain Lawrence Pumpkin Ale and apple moonshine from Hickory Ledges Farm in Canton.

In the end, Martschenko says his new place is all about providing a high-quality destination that's free of snootiness. "It's a place where we don't take ourselves too seriously—we take the food and service side seriously—but it's meant to just be a really fun, casual place with way better food and drinks than you'd ever expect," Martschenko says. | E.O. |

PHOTOS: LISA WILTSE

Steamed pork buns

Bacon N' Eggs Pizza
Camille's Wood Fired Pizza, Tolland

ONE DISH

Since opening in 2013, this artisan pizza joint has been beloved for its 14-inch pizzas. Grilled in a 1,000-degree oven, these ultra thin pies are topped with a variety of delicious toppings, many of which are sourced from local farms.

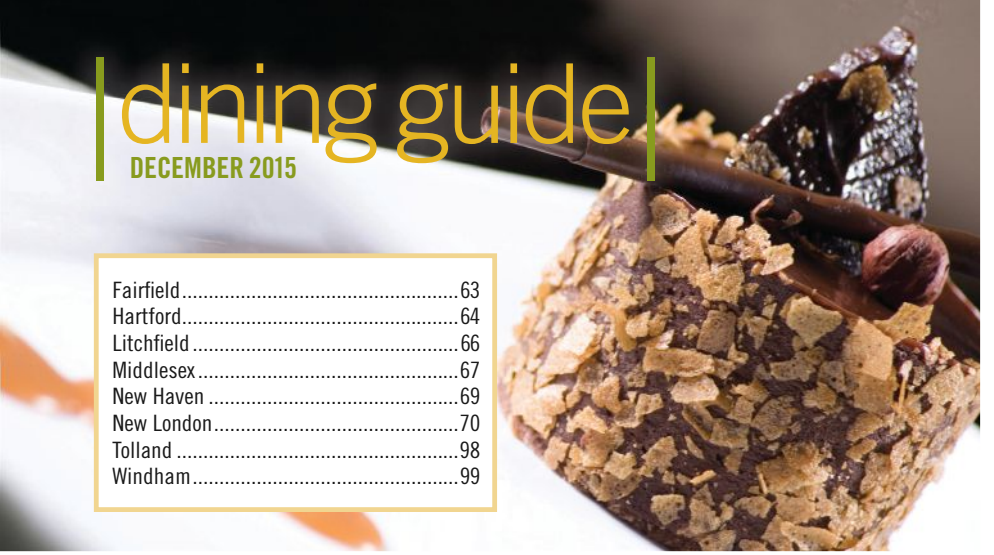
Though all the pies are worth trying, what brought us to Tolland was the Bacon N' Eggs Pizza. Featuring pancetta, fresh mozzarella, fontina, scallions, truffle oil and topped by two visually appealing and surprisingly complementary farm fresh sunnyside up eggs, this pie is a winner. This inspired dish has flavors that blend together in a more subtle manner than one might expect, creating a pizza that provides excellent eating no matter the time of day.

In addition to its pizza, Camille's is known for its open inviting space and an awesome rotating selection of craft beer that draws beer geeks from far and wide and recently included sought-after beers from Kent Falls, Maine Beer Co. and The Bruery.

(860) 896-6976, camillespizza.com | E.O. |

dining guide

DECEMBER 2015



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Fairfield County

Aranci 67 • ***Italian*** Excellent Sorrento-style Italian food made by the former chef at Le Fontane. Menu includes best-in-class pasta dishes. • 7 Main St., Georgetown (Redding), (203) 587-1300 (aranci67.com). Closed Tues. D L (Sat.-Sun.), $$, WA

Artisan • ***New England*** A farm-to-table restaurant with New England-inspired seasonal cuisine. • 275 Old Post Rd., Southport, (203) 259-2800 (artisansouthport.com). Open daily. L D, $$, WA

Bernard's • ***French*** Consistently serving perfectly executed seasonal entrées in an elegant country setting. *Wine Spectator* Award of Excellence. • 20 West La., Ridgefield, (203) 438-8282 (bernardsridgefield.com). Closed Mon. L (Tues.-Sun.) D SB, $$$, E, WA

Bloodroot • ***Vegetarian*** Offers a seasonal menu that might include Vietnamese summer rolls, the Bloodroot burger and Mexican mole. • 85 Ferris St., Bridgeport, (203) 576-9168 (bloodroot.com). Closed Mon. L (Tues., Thurs.-Sat.) D SB, $$, WA

Bobby Q's Bodacious Barbeque & Grill • ***Barbecue*** The real deal: BBQ nachos, baby-back ribs, the brisket Reuben, burnt ends and lots more. • 42 Main St., Westport, (203) 454-7800 (bobbyqsrestaurant.com). Open daily. EL D, $$, E, WA

Brasitas • ***Latin Fusion*** Exciting contemporary Latin Fusion cuisine with traditional accents. • 430 Main Ave., Norwalk, (203) 354-7329; 954 E. Main St., Stamford, (203) 323-3176 (brasitas.com). Open daily. L, D, $$

The Capital Grille • ***Steak*** Located in the heart of downtown Stamford this classic-style steakhouse serves dry-aged porterhouse as well as creative seafood dishes like citrus-glazed salmon. • 230 Tresser Blvd., Stamford, (203) 967-0000 (thecapitalgrille.com). Open daily. L (Mon.-Fri.) D, $$$, E, WA

Cesco's Trattoria • ***Italian*** Chef Aldo Chiamulera's new restaurant is a sophisticated riff on an Old World country villa. *Wine Spectator* Award of Excellence. • 25 Old Kings Hwy., Darien, (203) 202-9985 (cescostrattoria.com). Open daily. L D, $$$, WA

Coromandel Cuisine of India • ***Indian*** A wide range of tasty Indian fare is served in a small, tastefully done space. • 25-11 Old Kings Hwy. N., Darien, (203) 662-1213; Coromandel Bistro, 86 Washington St., Norwalk, (203) 852-1213; 68 Broad St., Stamford, (203) 964-1010; 17 Pease Ave., Southport, (203) 259-1213 (coromandelcuisine.com). Open daily. L D SB, $$, WA

Crave 52 • ***American*** Dishes like eggplant stack, fish tacos, the Crave 52 Burger, meatball and lobster ravioli are served in an atmosphere that provides a seamless extension from elegant dining into a stylish, attractive bar setting. • 52 Sanford St., Fairfield, (203) 292-8080 (crave52.com). Open daily. L D SB, $$, WA E

Dolce Cubano • ***Cuban*** A high-energy good time at this waterfront stunner. On the menu: Havana Buffalo wings, grilled oysters with tequila and sage butter and classic Spanish paella. • 78 Southfield Ave., Westport, (203) 817-0700 (dolcecubano.com). L D SB LS, $$

Elm • ***American*** World-class chef Brian Lewis makes culinary magic here—with the freshest local, top-quality ingredients—in an elegant minimalist environment. And there's a great Sunday brunch. • 73 Elm St., New Canaan, (203) 920-4994 (elmrestaurant.com). Closed Monday. D SB, $$$, WA [★★★ 11/13]

The Fez • ***Moroccan*** In addition to excellent Moroccan fare—with small plates (kabobs, falafel salad) and large (slow-braised lamb shank, swordfish tagine)—The Fez serves up equally as eclectic live music nightly. • 227 Summer St., Stamford, (203) 324-3391 (thefez1.com). Open daily. L (Mon.-Fri.) D LS, $$

Fin • ***Japanese*** Specializes in fresh, imaginative sushi and authentic Japanese cuisine. • 1253 Post Rd., Fairfield, (203) 255-6788; 219 Main St., Stamford, (203) 359-6688 (fin-sushi.com). Open daily. L D LS, $$, WA

F.I.S.H. • ***Seafood*** This mod-elegant restaurant features a variety of excellently prepared seafood favorites and a special section of the menu that lets you choose your fish and how it's cooked. • 245 Bedford St., Stamford, (203) 724-9300 (fishstamford.com). Open daily. L (Mon.-Thurs.) D, $$$, WA [★★★ 7/14]

Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 238 Commerce Dr., Fairfield, (203) 333-7373; 59 Federal Rd., Danbury, (203) 790-7373 (pepespizzeria.com). Open daily. L D, $, WA

Gabriele's Italian Steakhouse • ***Italian*** Gabriele's is large and luxe, so are the steaks, which include filet mignon served on the bone, Wagyu and bone-in porterhouse. • 35 Church St., Greenwich, (203) 622-4223 (gabrielesofgreenwich.com). Open daily. D, $$$

Geronimo Tequila Bar & Southwest Grill • ***Southwestern Fusion*** A mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 2070 Post Rd., Fairfield, (203) 955-1643 (geronimobarandgrill.com). Open daily. L D LS, $$ [★★ 7/13]

Hoodoo Brown Barbeque • ***American*** This laid-back barbecue bar and restaurant features a delicious blend of Texas, Kansas City, Carolina and other styles that will leave you craving more. • 967 Ethan Allen Hwy., Ridgefield, (203) 438-6033 (hoodoobrownbbq.com). Closed Mon. D $$ WA

Joseph's Steakhouse • ***American*** Known for a New York-style steakhouse experience with gems such as prime dry-aged beef. • 360 Fairfield Ave., Bridgeport, (203) 337-9944 (josephssteakhouse.com). Open daily. L (Mon.-Fri.) D, $$$, WA

l'escale • ***French*** A stylish, romantic dining room overlooking Greenwich Harbor that serves superb Provençal cuisine. • 500 Steamboat Rd., Delamar Greenwich Harbor, Greenwich, (203) 661-4600 (lescalerestaurant.com). B L D LS SB, $$, WA

Liana's Trattoria • ***Italian*** Liana DiMeglio's homemade pastas and sauces pack 'em in at this cozy little gem. • 591 Tunxis Hill Rd., Fairfield, (203) 368-1235. Closed Sun.-Mon. D, $$

Little Pub • ***American*** Great food, generous drinks, seasonal menus and a lively pub atmosphere where you'll feel right at home. • 59 Ethan Allen Hwy., Ridgefield, (203) 544-9222 (littlepub.com). Open daily. L D, $$

Market Place • ***American*** Featuring American farm-to-table cuisine with a locally sourced menu. • 33 Mill Plain Rd., Danbury, (203) 616-5836 (marketplacedanbury.com). Open daily. L D LS, $$, WA

Match • ***American*** The farm-fresh, seasonal menu at this upscale SONO restaurant changes daily but always offers something intriguing. • 98 Washington St., South Norwalk, (203) 852-1088 (matchsono.com). Open daily. D L (Wed.-Fri.), $$$

Ondine • ***French*** Serves French dishes such as duck foie gras with rhubarb-and-fig compote. One of the classic Fairfield County restaurants. • 69 Pembroke Rd. (Rte. 37), Danbury, (203) 746-4900 (ondinerestaurant.com). Closed Mon.-Tues. D SB, $$$, WA

CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Advertisers are guaranteed inclusion in the month they advertise. Restaurants reviewed after January 2013 are listed with our critic's ratings (poor; fair; ★ good; ★★ very good; ★★★ superior; ★★★★ extraordinary). Average entrée prices are based on dinner entrées: $—inexpensive (under $15); $$—moderate ($15-$25); $$$—expensive (over $25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access)

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dining guide | hartford county

Pink Sumo • ***Sushi*** Sushi and other Japanese specialties are served in a sleek atmosphere along with sake and cocktails. • 4 Church La., Westport, (203) 557-8080 (pinksumoct.com). Open daily L D LS (Fri.-Sat.), $, WA

Pho Vietnam • ***Vietnamese*** A family-owned restaurant serving authentic Vietnamese food with fresh produce, choice meats and seafood. • 56 Padanaram Rd., Danbury, (203) 743-6049 (rivebistro.com). Open daily. L D, $$, WA

Positano Ristorante • ***Italian*** This restaurant has been owned and operated by the Scarpati family for more than fifteen years. Owner and chef, Giuseppe Scarpati, was born on the island of Ponza, Italy, and his cuisine focuses on all-natural cooking, with fresh fishes, meats, fruits, vegetables, and aromatic herbs.• 27 Powers Court, Westport, (203) 454-4922 (positanosrestaurant-westport.com). Closed Mon.-Tues. L D SB, $$, E [★★★ 12/15]

Redding Roadhouse • ***American*** This cozy, classic-style pub features seafood and meat classics as well as an assortment of artisan cheeses, a good beer list and specialty cocktails. • 406 Redding Rd., Redding, (203) 938-3388 (thereddingroadhouse.com). Open daily. L D SB, $$, E, WA

The Spinning Wheel • ***American*** Enjoy a quintessentially New England-inspired menu with seasonal specials, local and homegrown accents, and modern adaptations of traditional comfort dishes. This classic style pub has 12 types of beer on tap, a rum-inspired drink menu and is housed within a newly renovated historic saltbox style house that dates back to 1742. • 109 Black Rock Tpke., Redding, (203) 664-4000 (swredding.com). Open daily. L (Thurs.-Sat.) D $$$, WA

Tazza Osteria • ***Creative Italian*** Try favorites like grilled octopus, hanger steak, meatballs and brick oven pizza in a modern and trendy atmosphere. • 116 Post Rd., Fairfield, (203) 292-8810 (tazzaosteriabar.com). Open daily. L (Mon.-Sat.) D, $$, W

Uberti's Fish Market • ***Seafood*** Specialties include fish-and-chips, stuffed scallops, lobster rolls and deep-fried lobster at this seafood market. • 88 Ferry Blvd., Stratford (203) 377-1429. Open daily. L D, $$, WA

Sal e Pepe Contemporary Italian Bistro • ***Northern Italian*** Offers superb cuisine with a contemporary flair, from fresh pastas and sauces to unique specials and classics with a modern twist. • 97 South Main St., Newtown, (203) 426-0805 (salepeperestaurant.com). Open daily. L D, $$, WA

Vespa • ***Italian*** Upscale dining with a frequently changing menu that utilizes local ingredients. • 2 Post Rd., Westport (203) 557-9057 (vespawestport.com). D (Mon.-Sun.), $$, WA

Walrus + Carpenter • ***Barbecue*** Sink your teeth into the barbecue offered at this sleek eatery in the Black Rock section of Bridgeport. The customer favorite is the Notorious P.I.G. • 2895 Fairfield Ave., Bridgeport (203) 333-2733 (walruscarpenterct.com). Open daily. L D, $$ WA

Hartford County

Abigail's Grille and Wine Bar • ***American*** A completely remodeled 1780 tavern blending classic charm with upscale casual dining. Try Gorgonzola-topped pork chops or cedar-plank Atlantic salmon. • 4 Hartford Rd., Simsbury, (860) 264-1580 (abigailsgrill.com). Open daily. L (Mon.-Fri.) D SB, $$, WA

Artisanal Burger Company • ***American*** Gourmet burgers are the specialty here but they are only the beginning of the culinary delights diners will experience at the restaurant. • 1436 Pleasant Valley Rd., Manchester, (860) 644-0046 (artisanalburgercompany.com). Open daily. L D LS, $$, WA [★★½ 5/15]

@the Barn • ***American*** This 170-seat, 4,000 square foot ultra-sleek steak house and wine bar features multiple dining areas, steaks, seafood, small plates and a wine list selected by a certified sommelier, as well as a wide array of martinis, specialty cocktails and craft beers. • 17R E. Granby Road, Granby (860) 413-3888 (atthebarngranby.com). L D (Tues. - Sun.) $$, WA

À Vert Brasserie • ***French*** Owned by two chefs who in recent years have been making the Connecticut foodie world sit up and take notice, this restaurant offers beautiful food combined with imagination, perfectionism and zest. • 35 LaSalle Rd., West Hartford, (860) 904-6240 (avertbrasserie.com). Open daily. L D, LS, $$, WA

Barcelona Restaurant & Wine Bar • ***Spanish Mediterranean*** Barcelona's newest location in a popular line of hip, European-style restaurants. • 971 Farmington Ave., West Hartford, (860) 218-2100 (barcelonawinebar.com). Open daily. L (Mon.-Sat.) D LS, $$, E, WA

Bear's Smokehouse Barbecue • ***Barbecue*** Let your inner bear roar at these finger-lickin' good Kansas City-style barbecue joints owned by competitive eating champion Jamie McDonald. • 89 Arch St., Hartford, (860) 724-3100; 2152 Poquonock Ave.,Windsor, (860) 999-3834 (bearsbbq.com). Open daily. L D, $$, WA

Carbone's Kitchen • ***Italian*** Established in 2012, this casual-dining little brother to Carbone's Ristorante uses fresh and local ingredients to prepare old-school Italian classics. • 6 Wintonbury Mall, Bloomfield, (860) 904-2111 (carboneskitchen.com). Open daily. L (Mon.-Fri.) D, $$, WA

Carbone's Ristorante • ***Italian*** This old-school, fine-dining Italian restaurant was established in 1938 and has survived as long as it has for a reason. Dishes include lobster risotto, grilled veal chop and eggplant, chicken and veal parmigiano. • 588 Franklin Ave., Hartford, (860) 296-9646 (carbonesct.com). Closed Sun. L (Mon.-Fri.) D, $$$, WA

Cavey's Restaurant • ***Italian/French*** Choose from handmade pasta and house-cured salami in the Northern Italian restaurant upstairs, or soufflé and buttery foie gras in the luxurious French restaurant downstairs. Enjoy a cocktail with some light jazz in a casual lounge while you decide.• 45 E. Center St., Manchester, (860) 463-2751 (caveysrestaurant.com). Closed Mon. D, $$, E, WA

Confetti • ***Italian*** Offers Italian-American cuisine with a celebratory vibe. Also caters and operates the Big Red Truck food truck. • 393 Farmington Ave., Plainville, (860) 793-8809 (idineconfetti.com). Closed Mon. & Tues. D (Wed.-Sun.) SB, $$

Firebox • ***New American*** Firebox boasts a seasonal, Connecticut farm-inspired menu including seared Stonington scallops and Connecticut farm-raised lamb. • 539 Broad St., Hartford, (860) 246-1222 (fireboxrestaurant.com). Open daily. L (Mon.-Fri.) D, $$, E, WA

First & Last Tavern • ***Italian*** Offers authentic Italian cuisine such as salads, pastas and brick oven pizzas in a casual atmosphere. • 939 Maple Ave., Hartford, (860) 956-6000; (bakery cafe) 920 Maple Ave., Hartford, (860) 956-7000; 26 West Main St., Avon, (860) 626-2000; 32 Cooke St., Plainville, (860) 747-9100 (firstandlasttavern.com). Open daily. L D, $$, WA

Fleming's Prime Steakhouse & Wine Bar • ***American*** A premier destination for prime meats and chops, fresh fish and poultry, with a sophisticated wine list. • Blue Back Square, 44 South Main St., West Hartford, (860) 676-WINE (flemingssteakhouse.com). Open daily. D, $$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous white clam pizza is the standout, any pie here is worth the wait. • 1148 New Britain Ave., West Hartford, (860) 236-7373; 221 Buckland Hills Dr., Manchester, (860) 644-7333 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

GoldBurgers • ***Burgers*** The big (with a capital B) juicy specialties at GoldBurgers are all made with locally sourced beef and include the venue's namesake, the GoldBurger, a monster of a burger made with two patties and crowned by potato chips. • 1096 Main St., Newington, (860) 665-0478. Open daily. L D, $, WA

Grants Restaurant, Bar & Patisserie • ***Continental*** A West Hartford institution serving inventive dishes like braised lamb shank, pistachio-crusted Idaho trout and chocolate-caramel opera cake. • 977 Farmington Ave., West Hartford, (860) 236-1930 (billygrant.com). Open daily. L (Mon.-Sat.) D, $$, WA

Joey Garlic's • ***Italian*** Enjoy New Haven-style brick-oven pizzas, fresh-ground burgers, grinders and pasta in a family-friendly atmosphere. • 150 Kitts La., Newington, (860) 372-4620; 372 Scott Swamp Rd., Farmington, (860) 678-7231; 353 Park Rd., West Hartford, (860) 523-5639 (joeygarlics.com). Open daily. L D, $, WA

Majorca • ***Spanish*** Named for a Spanish island in the Mediterranean Sea, this modern Hartford restaurant offers tapas and well-prepared dishes like duck confit. • 2074 Park St., Hartford, (860) 231-1003 (majorcact.com). Open daily. L (Thurs.-Sun.) D, $$, WA [★★ 10/15]

Max Downtown • ***American*** Features global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. *Wine Spectator* Award of Excellence. • 185 Asylum St., Hartford, (860) 522-2530 (maxrestaurantgroup.com). Open daily. L (Mon.-Fri.) D LS, $$$, WA

Max Fish • ***Seafood*** A lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an up-tempo environment. • 110 Glastonbury Blvd., Glastonbury, (860) 652-3474 (maxfishct.com). Open daily. L (Mon.-Sat.) D LS, $$

Metro Bis • ***American*** The restaurant's got a lovely new home at Simsbury 1820 House, but the focus hasn't changed—classically grounded innovation, seasonally oriented and ever open to a playful riff or two. • 731 Hopmeadow St., Simsbury, (860) 651-1908 (metrobis.com). Closed Sun. L D, $$, WA

The Mill on the River • ***American*** Pan-seared Chilean sea bass and pork chop Milanese are tops at this former gristmill. *Wine Spectator* Award of Excellence. • 989 Ellington Rd., South Windsor, (860) 289-7929 (themillontheriver.com). Open daily. L (Mon.-Fri.) D SB, $$, WA

Millwright's Restaurant • ***American*** Tyler Anderson dazzled us for years at The Copper Beech Inn. Now, he's wowing all comers at this sparkling restaurant. • 77 West St., Simsbury, (860) 651-5500 (millwrightsrestaurant.com). Closed Mon.-Tues. D, $$$, WA

ON20 • ***Contemporary French/American*** Savor panoramic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. • 400 Columbus Blvd., 20th Floor, Hartford, (860) 722-5161 (ontwenty.com). L (Mon.-Fri.) D (Wed.-Sat.), $$ (L) $$$ (D), E

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Republic • ***Gastropub*** Handcrafted beers, boutique wines and small-batch bourbons are offered at this high-end pub. • 39 Jerome Ave., Bloomfield, (860) 216-5852 (republicct.com). Open daily. L (Mon.-Fri.) D LS, $$ [★★½ 10/14]

Ruth's Chris Steakhouse • ***Steak*** Billed as "the steak that speaks for itself" the steaks served here are USDA Prime. In addition, the restaurant utilizes locally sourced produce in its recipes. • 2513 Berlin Tpke., Newington, (860) 666-2202 (ruthschris.com). L (Sun.) D $$$, WA

Sayulita • ***Mexican*** Named for a Mexican fishing village, this restaurant has a party vibe and uses top-of-the-line ingredients. Specialties include a variety of tacos and Ceviche de Playa. • 865 Maine St., Glastonbury, (860) 430-9941 (cantinasayulita.com). Open daily. D, L (Sat.-Sun.) $$, WA [★★ 7/14]

Shady Glen • ***American*** A dairy bar/restaurant known for cheeseburgers and ice cream. • 840 Middle Tpke. E., Manchester, (860) 649-4245; 360 Middle Tpke. W., Manchester, (860) 643-0511. Open daily. L D, $, WA

Sorella • ***Italian*** A new kid on the block from restaurant pros Billy Carbone and Dan Keller, who own Dish across the street. • 901 Main St., Hartford, (860) 244-9084 (sorellahartford.com). L (Mon.-Sat.) D $$, WA

Tisane Euro-Asian Café • ***Asian Fusion*** The diverse menu is complemented by over 40 specialty martinis and other specialty drinks. Try the Far East nachos, wings trio, Tisane Cobb salad, noodle bowls and espresso steak. • 537 Farmington Ave., Hartford, (860) 523-5417 (mytisane.com). Open daily. L D SB, $, E, WA

Trumbull Kitchen • ***American*** "Global comfort food" is served at communal tables at this sophisticated city brasserie. *Wine Spectator* Award of Excellence. • 150 Trumbull St., Hartford, (860) 493-7417 (maxrestaurantgroup.com). Open daily. L (Mon.-Sat.) D LS, $$, E

Vinted Wine Bar & Kitchen • ***Tapas*** This exciting restaurant in Blue Back Square serves 68 wines by the glass along with an ambitious small-plates menu. 63 Memorial Rd., West Hartford, (860) 206-4648 (vintedwinebar.com). Open daily. D, $$, WA

The Willows • ***American*** A suave boîte in the DoubleTree Hotel helmed by star chef Leo Bushey III. On the menu: vanilla-poached lobster, pot-au-feu and pork tenderloin roulade with sun-dried fruit. • 42 Century Dr., Bristol, (860) 589-7766 (doubletree-bristol.com). Open daily 5 to 10. D, $$$, WA [★★★½ 8/13]

Wood-n-Tap • ***American*** Hip, fun eateries known for great burgers and great beer. You'll also love the pizza, pasta, salads, nachos and sandwiches. • 99 Sisson Ave., Hartford, (860) 232-TAPS; 1274 Farmington Ave., Farmington, (860) 773-OPEN; 420 Queen St., Southington, (860) 329-0032; 12 Town Line Rd., Rocky Hill, (860) 571-9444 (woodntap.com). Open daily. L D LS, $, WA

Litchfield County

Arethusa al Tavolo • ***New American*** This high-flying country restaurant serves sparkling dishes like butter-poached halibut with crab paella, rack of lamb and a glorious reinvention of Peking duck. • 828 Bantam Rd., Bantam, (860) 567-0043 (arethusaaltavolo.com). Open Thurs.-Sun. D, $$$, WA

Backstage • ***American*** Enjoy casual American fare prepared from scratch—salads and soups, creative small plates, hand-formed Angus patties on house-baked rolls—and 40 beers on tap. • 84 Main St., Torrington, (860) 489-8900 (backstageeatdrinklive.com). Open daily. L D LS SB, $$, E, WA

Carmen Anthony Fishhouse • ***Seafood & Steak*** Carmen Anthony offers an impressive variety of fresh-only seafood, big Maine lobsters (up to five pounds) and thick Black Angus steaks. *Wine Spectator* Award of Excellence. • 757 Main St., Woodbury, (203) 266-0011. Open daily. L D LS, $$$, E, WA

Carole Peck's Good News Cafe • ***New American*** Chef Carole Peck offers original dishes like warm crab taco and chicken tagine. • 694 Main St. S., Woodbury, (203) 266-GOOD (goodnews-cafe.com). Closed Tues. L D, $$

Community Table • ***American*** Chef Joel Viehland offers a seasonal menu using only ingredients grown, raised or foraged within a 200-mile radius. • 223 Litchfield Tpke., Washington, (860) 868-9354 (communitytablect.com). Closed Tues.-Wed. D SB, $$, WA

The Cookhouse • ***Barbecue*** "Slo-smoked" baby-back ribs and pulled pork are the name of the game here. • 31 Danbury Rd. (Rte. 7), New Milford, (860) 355-4111 (thecookhouse.com). Open daily. L D, $$, WA

Gifford's • ***American*** Enjoy a melting pot of a menu that features the flavors of Thailand, Tuscany, Vietnam, Morroco and France, as well as local farm fare. In winter guests can enjoy a fireplace, in summer they can eat outside on an awning-shaded dining terrace. • 9 Maple St., Kent, (860) 592-0262 (jpgifford.com). Closed Mon.-Tues. D, $$$, WA [★★½ 6/14]

The Hopkins Inn • ***Austrian/American*** A country inn with an Old World atmosphere known for wiener schnitzel, backhendl and

fresh-caught trout. • 22 Hopkins Rd., Warren, (860) 868-7295. Closed Mon. B L (Tues.-Sat.) D, $$$

John's Café • ***New American*** A popular spot for New American cuisine with a Mediterranean accent: grilled pizzas, ricotta gnocchi and salmon with morels. *Wine Spectator* Award of Excellence. • 693 Main St. S., Woodbury, (203) 263-0188 (johnscafe.com). Open daily. L (Mon.-Sat.) D, $$, WA

The Painted Pony • ***American*** This cozy spot offers a variety of dishes, from prime rib and steak to pasta and pizza. Live entertainment every Thurs. • 74 Main St. (Rte. 61), Bethlehem, (203) 266-5771 (paintedponyrestaurant.com). Open daily. L (Mon.-Sat.) D, $, E, WA

Pastorale • ***French/Mediterranean*** Housed in a 1760s Colonial, Pastorale uses local and organic ingredients in dishes like pan-seared Idaho rainbow trout, chicken paillard and moules marinière. • 223 Main St., Lakeville, (860) 435-1011 (pastoralebistro.com). Closed Mon. D SB, $$, WA

Patty's Restaurant • ***American*** A delightful breakfast experience with generous portions—the menu is influenced by season and might include treats such as raisin French toast or apple, walnut and cranberry pancakes. • 499 Bantam Rd., Litchfield, (860) 567-3335. Open daily. B L $

The Restaurant at Winvian • ***French*** Chef Chris Eddy constantly changes the menu, using simple and seasonal ingredients accented with unusual and fresh findings. • 155 Alain White Rd., Morris, (860) 567-9600 (winvian.com). Closed Mon.-Tues. L D, $$$, WA

River Bistro • ***Mediterranean*** Located on the banks of the Housatonic River, River Bistro offers fine Mediterranean cuisine with a Spanish accent. The house specialties include a variety of tapas and traditional paella. • 300 Kent Rd., New Milford, (860) 355-4466 (riverbistro.net). Closed Mon.-Tues. L (Sun.) D, $$, WA

Salsa Restaurant • ***Southwestern*** Salsa highlights Southwestern cuisine with house-made mild-to-hot New Mexican-style dishes, fajitas, quesadillas and house-made salsas. • 31 Bank St., New Milford, (860) 350-0701. Closed Mon. L D, $, WA

Scarpelli's • ***American*** Since 1936, Scarpelli's has been offering classic comfort foods like chicken parmigiana, meat loaf, fried chicken and fish-and-chips. • 865 Migeon Ave., Torrington, (860) 482-7977 (scarpellisclassiccatering.com). Open daily. B L D, $$, WA

Venetian Restaurant • ***Classic Italian*** Enjoy seasonal specials and traditional fare like house-made pasta. • 52 East Main St., Torrington, (860) 489-8592 (thevenetianrestaurant.com). Closed Tues. L (Mon.-Sat.) D, $$, WA

The Village Restaurant • ***American*** A historic pub and restaurant in the heart of Litchfield. Veal Bartalucci, Parmesan-and-horseradish-encrusted salmon and cheeseburgers top the menu. • 25 West St., Litchfield, (860) 567-8307 (villagelitchfield.com). Open daily. L D, $$

West Street Grill • ***New American*** An innovative restaurant with a star-studded clientele and menu to match. Serves wild fish, handmade pasta and organic salads. *Wine Spectator* Award of Excellence. • 43 West St., Litchfield, (860) 567-3885 (weststreetgrill.com). Open daily. L D SB, $$$, R (on weekends), WA

The White Hart • ***Farm to Table*** High-quality cuisine made from an A-list of farm sources served in a rustic, recently remodeled historic country inn dating to 1805. • 15 Under Mountain Rd., Salisbury, (860) 435-0030 (whitehartinn.com). Open daily. L D SB, $$, WA [★★★ 6/15]

The White Horse Country Pub • ***American*** Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones—shepherd's pie, fish-and-chips and bangers and mash. • 258 New Milford Tpke., Washington, (860) 868-1496 (whitehorse-countrypub.com). Open daily. L D SB, $$, WA

Yokohama • ***Japanese*** Delicious tempura and teriyaki dishes, plus sushi and sashimi. • 131 Danbury Rd., New Milford, (860) 355-0556 (yokohama-sushi.net). Open daily. L D, $$, WA

Middlesex County

Alforno • ***Northern Italian*** Known for a great selection of house-made ravioli, including veal osso buco with fresh ricotta ravioli, butternut squash ravioli and wild boar ravioli, as well as tagliatelle Bolognese and arugula chicken. • 1654 Boston Post Rd., Old Saybrook, (860) 399-4166 (alforno.net). Open daily. L D, $$, WA

Angelico's Lake House • ***American*** Overlooking Lake Pocotopaug, Angelico's features great outside dining and a tiki hut. Try the spinach risotto, roast prime rib, stuffed salmon or lobster ravioli with sautéed shrimp. • 81 North Main St., East Hampton, (860) 267-1276 (angelicoslakehouse.com). Open daily. L D LS SB, $$, E, WA

Baci Grill • ***Modern Italian*** Try house specialties like grilled mango-and-chipotle pork loin, chicken sausage and broccoli rabe pasta, Guinness skirt steak and scallop risotto at this casual, trendy restaurant. • 134 Berlin Rd., Cromwell, (860) 613-2224 (bacigrill.com). Open daily. L D LS, $$, E, WA

Boom • ***American*** Dine on the outdoor deck overlooking a sea of yachts. Favorites include fried oysters, filet mignon Oscar with crabmeat-sherry cream and BBQ duck quesadillas. • Brewer's

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Pilots Point Marina, 63 Pilots Point Dr., Westbrook, (860) 399-2322 (boomrestaurant.net). Open daily. L D SB, $$, WA

Chester's Barbecue • *BBQ* Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 10 West Main St. Clinton, (860) 669-6868 (chestersbbq.com). Open daily. L D, $$

Chicago Sam's • *American* This beloved sports bar takes sports fanaticism to new heights showing every NFL, MLB, NBA and NHL game. When it comes to the menu this place is also a winner. • 51 Shunpike Rd., Cromwell, (860) 635-1860 (chicagosams.com). Open daily. L D LS, $, E, WA

Cuckoo's Nest • *Mexican* Housed in a 200-year-old barn, Cuckoo's Nest has been serving nachos, fajitas, Cajun shrimp and scallops for over 35 years. • 1712 Post Rd., Old Saybrook, (860) 399-9060 (cuckoosnest.biz). Open daily. L D SB, $$, E, WA

El Pulpo Restaurant & Tapas Bar • *Mediterranean* Paella de mariscos and Vieiras a la Plancha (grilled diver sea scallops and lobster over fray fontina cheese risotto and champagne sauce) are among the highlights of this romantic restaurant. • 386 Main St., Middletown, (860) 788-7525. Open daily. L D, $$

Eli Cannon's • *Beer Bar* The Connecticut innovator of the modern beer bar, Eli Cannon's has been pouring sought-after brews since long before it was a trendy business model. Food favorites here include the famous nachos, chicken wings (there's 20 custom sauces), the classic cannon burger and the blackened chicken wrap.• 695 Main St., Middletown, (860) 347-3547 (elicannons.com). Closed Mon. L (Fri.-Sun.) D LS, $$, WA

First & Last Tavern • *Italian* Offers authentic Italian cuisine such as salads, pastas and brick oven pizzas in a casual atmosphere. • 220 Main St., Middletown, (860) 347-2220, (firstandlasttavern.com). Open daily. L D, $$, WA

Fresh Salt • *American* Drink in the glorious water view while savoring cioppino, merlot-braised short ribs, osso buco and Block Island swordfish. • 2 Bridge St., Old Saybrook, (860) 395-2000 (saybrook.com). Open daily. B L (Mon.-Sat.) D SB, $$$, E, WA

Gabrielle's • *American Bistro* Gabrielle's is an upscale bistro serving grilled tenderloin of beef, pan-seared scallops and pan-roasted fillet of salmon. • 78 Main St., Centerbook, (860) 767-2440 (gabrielles.net). Open daily. L (Mon.-Fri.) D SB, $$, WA

Gelston House • *American* This historic restaurant offers unparalleled views of the Goodspeed Opera House and the Connecticut River. Entrées include pan-seared duck breast, filet mignon and lamb ragout. • 8 Main St., East Haddam, (860) 873-1411 (gelstonhouse.com). Closed Mon. L (Tues.-Sun.) D LS SB, $$, E, WA

Good Elephant at Restaurant L&E • *Vietnamese* The elephant in this room is flavor—and lots of it. From five spice duck to sushi-grade tuna this restaurant serves the salty, sour, bitter and sweet flavors of Vietnamese cuisine. • 59 Main St., Chester, (860) 526-5301 (goodelephantcafe.com). D (Wed.-Sat.) $$ [★★½ 7/15]

The Griswold Inn • *American* The beloved 1776 "Gris" features classic New England cuisine in the dining room, small plates and 50 wines by the glass in the wine bar, and a lively taproom. *Wine Spectator* Award of Excellence. • 36 Main St., Essex, (860) 767-1776 (griswoldinn.com). Open daily. L D SB, $$$, E, WA

La Boca Mexican Restaurant and Cantina • *Mexican* Sizzling fajitas, carne asada, grilled mahi mahi and the La Boca classic burrito are just some of the Mexican cuisine favorites offered at this fun restaurant with a patio and live music. • 337 Main St., Middletown, (860) 347-4777 (labocamexican.com). Open daily. L D LS, $$, E, WA

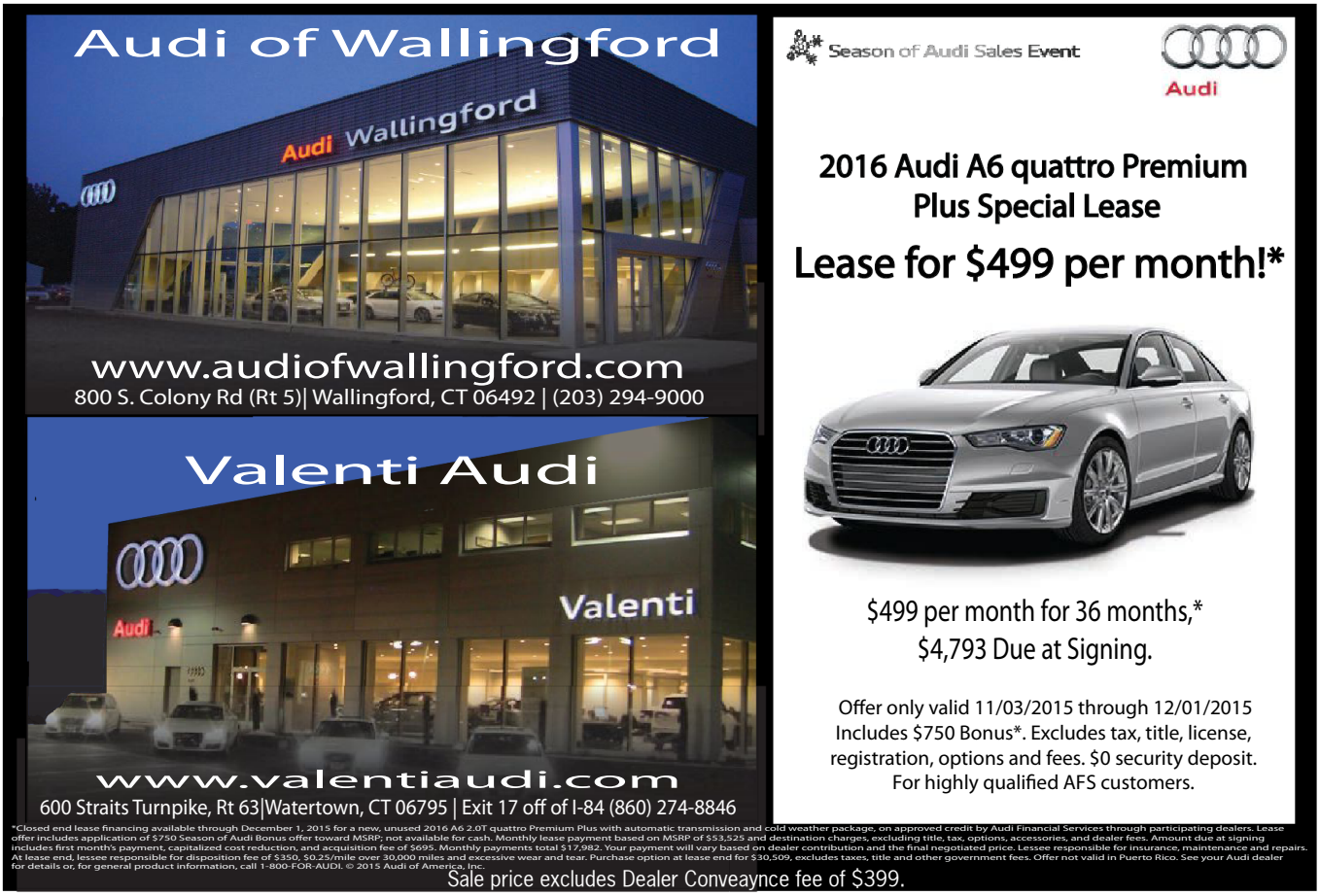
La Foresta • *Italian* This big and beautiful ristorante serves garden-fresh, ingredient-driven fine Northern Italian cuisine. It also has a VIP wine cellar and one of the state's best wine selections. • 163 Route 81, Killingworth, (860) 663-1155 (laforestarestaurant.com). Open daily. D, $$, WA [★★★ 3/15]

Lenny & Joe's Fish Tale • *Seafood* This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Rd., Westbrook, (860) 669-0767 (ljfishtale.com). Open daily. L D, $$, WA

Liv's Oyster Bar • *Seafood* Liv's is a stylish, small neighborhood restaurant housed in an old movie theater. Stonington sea scallops, wild salmon, organic chicken and heirloom vegetables top the menu. • 166 Main St., Old Saybrook, (860) 395-5577 (livsoysterbar.com). Closed Tues. D, $$, WA

Luigi's • *Italian* Enjoy classic Italian favorites like seafood cannelloni, chicken leonardo, veal parmigiana, whole clams, prime rib and other dishes. • 1295 Boston Post Road, Old Saybrook, (860) 388-9190 (luigis-restaurant.com). Closed Monday (except in July and August). D, $$, WA

Mondo Restaurant • *Pizza* This casual, family-owned restaurant specializes in brick oven New York-style thin crust pizza. There is also a beer and wine bar. • 10 Main St., Middletown, (860) 343-3300 (mondomiddletown.com). Open daily, L D $$, WA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NoRA Cupcakes • ***Bakery*** The offbeat and creative cupcakes here are beloved far and wide. The cupcake shop also features coffee, croissants, soup, bread and more. If you can't make it to Middletown keep an eye out for Lil' NoRA Cupcake Truck. • 700 Main St., Middletown, (860) 788-3150 (noracupcake.com). Closed Mon. $

Restaurant L&E/French 75 Bar • ***French*** Upstairs you'll find formal, elegant dining and a seasonal menu while downstairs offers a more traditional bistro experience. • 59 Main St., Chester, (860) 526-5301 (restaurantlande.com). Open daily. D LS, $$$, WA

River Tavern • ***American*** Farm-to-table pioneer Jonathan Rapp wears top toque at this town fixture. On the menu: made-to-order guacamole, grilled Stonington swordfish, New York strip. • 23 Main St., Chester, (860) 526-9417 (rivertavernrestaruant.com). Open daily. L D $$

The Tea Kettle Restaurant • ***Breakfast*** This breakfast and brunch destination specializes in gluten-free and paleo dishes from pancakes and muffins to waffles and eggs benedict. The jumbo-sized pancakes are popular. • 1395 Boston Post Rd., Old Saybrook, (860) 577-5039 (theteakettlerestaurant.com). Open daily. B L $, E, WA

Westbrook Lobster • ***Seafood*** Offers the freshest fish possible in dishes ranging from baked stuffed lobster to teriyaki-grilled salmon to seafood paella. • 346 Boston Post Rd., Clinton, (860) 664-9464 (westbrooklobster.com). Open daily. L D, $$, WA

New Haven County

116 Crown • ***American Tapas/Small Plates*** Dine on sliders, pizzettes and charcuterie and cheese in a loungelike atmosphere—along with exciting and creative house cocktails. • 116 Crown St., New Haven, (203) 777-3116 (116crown.com). D LS, $$, E, WA

121 Restaurant @ OXC • ***American*** Watch the planes take off and land at 121, located at the Waterbury-Oxford Airport. The menu runs from great pizzas and burgers to an eclectic mix of American favorites. • 7 Juliano Dr., Oxford, (203) 262-0121 (121restaurantgroup.com/oxc). Closed Mon. L D, $$, E, WA

Archie Moore's Bar & Restaurant • ***American*** Casual pub-style dining with burgers, nachos and salads. And don't miss the award-winning buffalo chicken wings. • 188½ Willow St., New Haven, (203) 773-9870; 39 N. Main St., Wallingford, (203) 265-7100; 15 Factory La., Milford, (203) 876-5088; 17 Elizabeth St., Derby, (203) 732-3255 (archiemoores.com). Open daily. L D LS, $

Ballou's Restaurant & Wine Bar • ***Italian*** A casual and relaxed wine bar. Full menu with fondue and much more. Has an outdoor, dog friendly patio and gluten-free menu. • 51 Whitefield St., Guilford, (203) 453-0319 (ballouswinebar.com). Open daily. L D, $$

Bar Bouchée • ***French*** Jean Pierre Vuillermet's classic bistro has a black-and-white tile floor, pressed-tin-style walls and ceiling and a zinc bar. On the menu: duck leg confit, charcuterie and beef bourguignon. • 8 Scotland Rd., Madison, (203) 318-8004. Open daily. D, $$

Barcelona Restaurant & Wine Bar • ***Spanish Mediterranean*** A hip restaurant serving Spanish and Mediterranean cuisine—including tapas, hot and cold. *Wine Spectator* Award of Excellence. • 155 Temple St., New Haven, (203) 848-3000 (barcelonawinebar.com). Open daily. L D LS, $$, WA

Bin 100 • ***Mediterranean*** Feast on delicious Mediterranean cuisine elegantly served in a spacious dining room. • 100 Lansdale Ave., Milford, (203) 882-1400 (bin100restaurant.com). Open daily. D SB, $$, E, WA

Bistro Mediterranean • ***Mediterranean*** This casual and relaxed restaurant has Spanish and Mediterranean influences and offers a variety of beloved dishes including scallops parrilla, paella and brussels sprout salad. • 383 Main St., East Haven, (203) 467-2500 (bistromediterraneanandtapasbar.com). Open daily. L D, $$, WA

Ceviche • ***Latin Fusion*** Several different styles of ceviche are offered here. In addition the place features a variety of sizzling Latin dishes, cocktails and 30 different types of tapas. Try the Granada Mojito, which features pomegranate flavors. • 530 Middlebury Rd., Middlebury, (203) 527-7634 (cevichelatinkitchen.com). Closed Monday. L (Wed.-Thurs.) D LS, $$, WA

Claire's Corner Copia • ***Vegetarian*** A café-style spot offering globe-trotting dishes like organic-mushroom crêpes, Bengal curry, Irish breakfast and Lithuanian coffee cake. • 1000 Chapel St., New Haven, (203) 562-3888 (clairescornercopia.com). Open daily. B L D SB, $, WA

Consiglio's Restaurant • ***Classic Italian*** Family-owned and -run for over 70 years, Consiglio's is known for classic home-style favorites like homemade cavatelli and braciole, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, (203) 865-4489 (consiglios.com). Open daily. L (Tues.-Fri., Sun.) D, $$

Dino's Seafood • ***Seafood*** This family-run favorite of local North Haven diners for over four decades prides itself on serving high quality seafood fare with the taste of love and joy in every order. Customer favorites include strip clams, fritters, lobster rolls, and top-split hot dogs accompanied with a local craft beer.• 540 Washington Ave., North Haven, (203) 239-5548 (dinosseafood.com). Closed Mon. L D, $, WA

Enjoy classic Italian fare and fresh seafood dishes
with a stunning view of the water.
Lake View
Restaurant
CONNECTICUT Magazine as one of the 'Top 25 Most Gorgeous & Delicious Outdoor Dining Spots in Connecticut' —July 2015
Second Year 'King of Wings' —Windham Chamber of Commerce
50 Lake St Coventry 860.498.0500 coventrylakeview.com

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Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 157 Wooster St., New Haven, (203) 865-5762 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

Geronimo Tequila Bar & Southwest Grill • ***Southwestern Fusion*** A mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, (203) 777-7700 (geronimobarandgrill.com). Open daily. L (Mon.-Sat.) D, $$ [★★ 7/13]

Goodfellas Restaurant • ***Italian*** The extensive menu is a veritable Best Hits of Italy, featuring pastas and gnocchi, pork chop Milanese, steak pizzaiola, veal saltimbocca and the chef's signature filet cognac. • 702 State St., New Haven, (203) 785-8722 (goodfellasrestaurant.com). Open daily. L D, $$, WA

Heirloom • ***Modern Continental*** Chef Carey Savona serves dishes like crab cakes with fennel and vermouth butter and herbed gnocchi with rapini and tomatoes. • The Study at Yale, 1157 Chapel St., New Haven, (203) 503-3919 (studyhotels.com). Open daily. B L (Mon.-Sat.) D SB, $$, WA

J. Christian's • ***New American*** A smart, lively restaurant and lounge that takes no shortcuts in preparing New American cuisine with a Southern accent. • 9 North Main St., Wallingford, (203) 265-6393 (jchristians.com). Closed Mon. L D, $$

La Tavola Ristorante • ***Classic Italian*** Enjoy a twist on classic Italian cuisine with prosciutto-wrapped figs, pumpkin ravioli and pepper-encrusted Ahi tuna. • 702 Highland Ave., Waterbury, (203) 755-2211 (latavolaristorante.com). Closed Sun. L D, $$, WA

Lenny & Joe's Fish Tale • ***Seafood*** This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 501 Long Wharf Dr., New Haven, (203) 691-6619 (ljfishtale.com). Open daily. L D, $$, WA

L'Orcio • ***Contemporary Italian*** This upscale contemporary restaurant features an outdoor patio and a menu of house-made pastas, grilled whole fish and steaks with seasonal cuisine. • 806 State St., New Haven, (203) 777-6670 (lorcio.com). Closed Mon. L (Fri.) D, $$

Moxie • ***American*** High-end American cuisine is the star here. Try the perfectly cooked burger that comes with awesome fries doused in kosher salt and malt vinegar powder. • 52 Wall Street, Madison, (203) 421-6963 (moxie-bar.com). Closed Mon. D (Tues.-Sun) L (Fri.-Sun.), $$, WA

Miya's • ***Sushi*** A sushi restaurant like no other, thanks to chef Bun Lai's unique creations. • 68 Howe St., New Haven, (203) 777-9760 (miyassushi.com). Closed Sun.-Mon. L D, $$$, WA

Olea • ***Spanish*** A world-class, full-service Spanish restaurant, with a fun tapas bar. • 39 High St., New Haven, (203) 780-8925 (oleanewhaven.com). Closed Sun., Mon.-Thurs. L D, $$$, WA

Park Central Tavern • ***American*** The dynamic weekly menu showcases signature entrées and classic favorites made with fresh New England ingredients. • 1640 Whitney Ave., Hamden, (203) 287-8887 (parkcentraltavern.com). Open daily. L D, $, WA

Ristorante Luce • ***Classic Italian*** Enjoy the double-cut veal chops, pane cotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, (203) 407-8000 (ristoranteluce.net). Open daily. L (Mon.-Fri.) D, $$

Roia • ***French/Italian*** This new spot in the Taft Hotel building evokes a golden era when romance reigned. On the menu: artichoke soup, chicken al mattone and panna cotta. 261 College St., New Haven, (203) 200-7045 (roiarestaurant.com). D (Wed.-Sun.), $$, WA

Sake Fusion Restaurant • ***Asian Fusion*** Indian pancakes with curry sauce and Vietnamese-style grilled pork are just a few of the Asian-fusion dishes on the menu. • 730 Main St. S., Southbury, (203) 264-2888 (sakefusionsouthbury.com). Open daily. L (Mon.-Sat.) D, $, WA

Sans Souci • ***American*** A casual mainstay in the area that prides itself on offering fresh pasta, steak, chicken, veal, seafood and other crowd pleasers. • 2003 N. Broad St., Meriden, (203) 639-1777 (sanssoucirestaurant.com). Closed Mon. L (Tues.-Fri.), D, $$

Señor Pancho's • ***Mexican*** A festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, steak ranchero and fajitas. • 280 Cheshire Rd., Prospect, (203) 758-7788; 385 Main St. S., Southbury, (203) 262-6988 (senorpanchos.com). Open daily. L D SB, $, E, WA

Solun Tapas Bar & Restaurant • ***Spanish*** Solun is Spanish for "the sun and the moon" and this restaurant promises an escape from the ordinary with a wide array of tapas and other food classics from Spain. • 245 Amity Rd., Woodbridge, (203) 298-9741 (soluntapas-bar.com). Open daily. L (Tues.-Sun.) D (Tues.-Sat.) SB, $$, E, WA

Thali Regional Cuisine of India • ***Indian*** Chic, exotic and fun. Thali dinners include Konkan crab, lamb chops and Andhra chicken curry. • 4 Orange St., New Haven, (203) 777-1177 (thali.com). Open daily. L D SB, $$, WA

The Wharf • ***New American*** This great spot at the Madison Beach Hotel serves up steak tartare, cioppino and grilled Berkshire pork chop with roasted fennel—with a side of water views. • 94 West Wharf Rd., Madison, (203) 350-0014 (madisonbeach-hotel.com). Open daily. B, L (Mon.-Sat.), D. $$$, WA

openings

UConn food goes mobile, beer and juice bars open and a beloved gourmet grill returns.

Cask Republic, South Norwalk • Joins sister restaurants in Stamford and New Haven and promises to be one of the state's best beer bars. It also features a menu with globally inspired dishes. (203) 354-0163, *caskrepublic.com.*

Frank's Gourmet Grille, Mystic • In 2011, much to the dismay of local food fans, the original Frank's Gourmet Grille closed after nearly a decade of business in East Lyme. Earlier this year the American restaurant made a triumphant return, this time in Mystic. (860) 415-4666, *franksgourmetgrilleinmystic.com.*

Georgetown Saloon, Redding • This live music institution that used to attract the likes of Keith Richards and José Feliciano is back with new owners. The menu features American fare and renovations have made the place more roomy. (203) 587-1356.

UConn Food Trucks, Storrs • With the start of the school year, the UConn campus saw the arrival of two food trucks. The Blue Cow ice cream truck offers the famous ice cream from UConn's Dairy Bar, while the Food for Thought food truck serves tacos with a variety of spices and other ingredients, including crickets—yes, crickets. Watch for both at special events. *dining.uconn.edu*

The Stand Juice Company, Westport • The new juice bar joins existing Stands in Norwalk and Fairfield. Like the other locations, the Westport juice bar will offer a variety of local vegetable- and fruit-powered drinks, as well as lunch and breakfast items. (203) 557-0539, *thestandjuice.com*

Know of a new Connecticut restaurant you'd like to see listed here? Email Erik Ofgang at eofgang@connecticutmag.com

Wood-n-Tap • ***American*** Hip, fun eateries known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 311 Boston Post Rd., Orange, (203) 799-9663; 970 N. Colony Rd., Wallingford, (203) 265-9663 (woodntap.com). Open daily. L D LS, $, WA

Zafra Cuban Restaurant & Rum Bar • ***Cuban*** With a collection of 300 different kinds of rum—one of the largest in the country—this New Haven establishment is Connecticut's first true rum bar. Small, dark and atmospheric, this hip locale features chef Tadahiro ("Haya") Hayasaka's subtle and sometimes fanciful take on Cuban soul food. • 259 Orange St., New Haven, (203) 859-5342 (zafrarumbar.com). Open daily. L (Tues.-Fri.) D LS, $$, WA

New London County

Al Dente • ***Italian*** Savor the mouthwatering flavors of frutti di mare, farfalle con pollo and medaglioni de manzo, followed up with cannoli or tiramisu at this Italian dining gem. • Foxwoods Resort Casino, Mashantucket, (800) Foxwoods (foxwoods.com). Open daily. D, $$$, E, WA

Alta Strada • ***Italian*** Try favorites like chittara with spicy lobster and fresh peas and grilled lamb chops with asparagus, potato and pickled onion salad. • MGM Grand at Foxwoods, 240 MGM Grand Dr., Mashantucket, (860) 312-2582 (altastradarestaurant.com). Open daily. L D, $$$

Ballo Italian Restaurant & Social Club • ***Italian*** A sumptuous restaurant inspired by the magnificent 12th-century Abbey of San Galgano in Siena. On the menu: pizza and pasta, striped bass and veal porterhouse. • Mohegan Sun, Uncasville, (860) 862-1100 (balloitalian.com). L D, $$, WA

Bar Americain • ***American*** This brasserie serves up Bobby Flay specialties like lobster-avocado cocktails, buttermilk-fried chicken with biscuits—and big-time glamour. • Mohegan Sun, Uncasville, (860) 862-8000 (baramericain.com). Open daily. D, $$

Bleu Squid • ***American*** A bakery and cheese shop serving 30 cheeses and 40 different cupcakes. Also serves up grilled cheese sandwiches to go, freshly made and to order, including the best-selling lobster grilled cheese. • 27 Coogan Blvd., Mystic, (860) 536-6343 (dessertsmysticct.com). Open daily. L D, $, WA

Bobby's Burger Palace • ***American*** This burger palace serves an array of burgers inspired by chef Bobby Flay's extensive travels. Each is a tribute to a different American regional flavor and tradition. • Mohegan Sun, Uncasville, (888) 226-7711 (bobbys-burgerpalace.com). Open daily. L D, $$ WA

Breakwater • ***Seafood*** This restaurant is located where Skipper's Dock used to be and offers stunning views and ocean-to-table dishes including some with Asian or Latin-American touches.• 66 Water St., Stonington, (860) 415-8123 (breakwaterstonington.com). Open daily. L D, $ WA [★★½ 7/15]

The Captain Daniel Packer Inne • ***American*** This 1754 whaler's inn features a view of the Mystic River along with dishes like lemon pepper chicken, filet mignon and salmon • 32 Water St., Mystic, (860) 536-3555 (danielpacker.com). Open daily. L D, $$$ WA

Caffé NV • ***Greek*** Greek cuisine is the specialty at this restaurant with stained-glass windows and brick walls. Some favorites include pasta a la Philip and shrimp Saganaki. • 57 Boston Post Rd., Waterford, (860) 444-8111 (cafenv.com). Closed Sun. L D LS, $$, WA

C.C. O'Brien's • ***Irish Pub*** A neighborhood sports pub with great food, friendly service, sports on 20 HDTVs and live entertainment on Saturday nights. • 8 Mechanic St., Pawcatuck, (860) 599-2034 (ccobriens.com). Open daily. L D LS, $$, WA

Cedar's Steakhouse • ***American*** Offers lounge seating and cozy booths. Diners can count on the finest cuts of certified dry-aged prime beef and fresh seafood. • Foxwoods Resort Casino, Mashantucket, (800) FOXWOODS (foxwoods.com). Open daily. L D, $$$, WA

Chaplin's & Friends Bistro • ***Seafood*** Specializes in locally caught seafood and regional American bistro favorites. Standouts include halibut sautéed with almonds, tuna with fresh mango and roasted red-pepper sauce and swordfish garnished with salsa. • 165 Bank St., New London, (860) 990-5263 (chaplinsandfriends.com). Open daily. D, $$, WA

The Chestnut Grille • ***American*** The winning seasonal menu here includes succulent treats such as pan-roasted duck breast and seared diver scallops. • The Bee and Thistle Inn, 100 Lyme St., Old Lyme, (860) 434-1667 (beeandthistleinn.com). Closed Sun.-Mon. D, $$$, E

Chester's Barbecue • ***BBQ*** Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 943 Poquonnock Rd., Groton, (860) 449-6868 (chestersbbq.com). Open daily. L D, $$

David Burke Prime • ***American*** An updated steakhouse menu with dry-aged beef, as well as terrific pork, chicken and seafood specialties. The steak served here is truly a cut above. • Foxwoods Resort Casino, Mashantucket, (860) 312-8753 (davidburke-prime.com). Open daily. L D SB, $$$

Flanders Fish Market & Restaurant • ***Seafood*** Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its bountiful Sunday buffet, fresh seafood market and New England clambakes. • 22 Chesterfield Rd., East Lyme, (860) 739-8866 (flandersfish.com). Open daily. L D SB, $$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous clam pizza is the standout, many other varieties are also worth the wait. • Mohegan Sun, Uncasville, (860) 862-8888 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

Gaspar's Restaurant • ***New American Cuisine*** Enjoy award-winning lobster bisque, sushi rolls and other sea-to-table delicacies made from fresh seafood. Ambience is old-school classy with white tablecloths, red roses and candlelight. • 385 Bank Street, New London, (860) 440-3663 (gasparsnewlondon.com). Open daily. L D SB, $$, WA

Harbour House Restaurant and Bar • ***Seafood*** Enjoy ahi tuna tacos, lobster, grilled swordfish and other seafood favorites in a casually elegant and comfortable setting with stunning water views. • 3 Williams Ave., Mystic, (860) 536-8144 (harbourhouse-ct.com). Open daily. L (Mon.-Fri.) D, $$, E, WA

Inishmor Pub • ***Irish American*** Get a taste of the old country at this authentic Irish pub where specialties include Gaelic favorites like chips and curry and shepherd's pie. • 20 Main St., Colchester, (inishmorpub.com). Open daily. L D LS $$, E

Jasper White's Summer Shack • ***Seafood*** This award-winning restaurant features live lobster and crab, fried seafood, chowders and wood-grilled fish. • Mohegan Sun, Uncasville, (860) 862-9500 (summershackrestaurant.com). Open daily. L D SB, $$

Johnny's Peking Tokyo • ***Asian Fusion*** The finest in Asian-fusion cuisine, including ginger duck, shrimp and pork Hunan-style, sushi and sashimi. Dine in or order online for pickup. • 12 Coogan Blvd., Mystic, (860) 572-9991 (johnnysushibar.com). Open daily. L D, $$, WA

Kensington's at The Spa at Norwich Inn • ***American*** A first-class restaurant serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations. • 607 West Thames St., Norwich, (860) 425-3630 (thespaatnorwichinn.com). Open daily. B L D SB, $$$, E, WA

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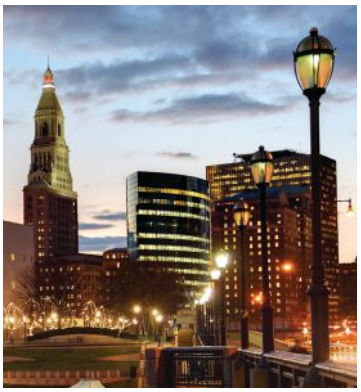
FIVE STAR PROFESSIONAL



2015 Connecticut Five Star Wealth Managers

A Select Award

Finding a wealth manager who suits your needs can be a daunting task. In fact, many consumers have a hard time figuring out where to even begin.

Sometimes, a few simple questions can set one off on the right path. Asking a wealth manager what makes working with him or her a unique experience can help you understand how they work and if their style meshes with your own. Further, asking a financial advisor to talk about any specialties they might have can help uncover skills you might find useful.

Ultimately, how do you find an experienced wealth manager who you feel comfortable working with? One who has high retention rates? One who has undergone a thorough complaint and regulatory review? One who has tenure in the industry?

Connecticut magazine and Five Star Professional partnered to find wealth managers who satisfy 10 objective eligibility and evaluation criteria. Among many distinguishing attributes, the average one-year client retention rate for this year's award winners is more than 96 percent. Although this list is a useful tool for anyone looking for help in managing their financial world or implementing aspects of their financial strategies, it should not be considered exhaustive. Undoubtedly, there are many excellent wealth managers who, for one reason or another, are not on this year's list.

In order to consider a broad population of high-quality wealth managers, award candidates are identified by one of three sources: firm nomination, peer nomination or pre-qualification based on industry standing. Self-nominations are not accepted. Connecticut award candidates were identified using internal and external research data.

Determination of Award Winners

Award candidates who satisfied 10 objective eligibility and evaluation criteria were named 2015 Five Star Wealth Managers.

Eligibility Criteria – Required

1. Credentialed as an investment advisory representative or a registered investment advisor.
2. Actively employed as a credentialed professional in the financial services industry for a minimum of five years.
3. Favorable regulatory and complaint history review.
4. Fulfilled their firm review based on internal firm standards.
5. Accepting new clients.

Evaluation Criteria – Considered

6. One-year client retention rate.
7. Five-year client retention rate.
8. Non-institutional discretionary and/or non-discretionary client assets administered.
9. Number of client households served.
10. Education and professional designations.

Research Disclosures

- Wealth managers do not pay a fee to be considered or placed on the final list of Five Star Wealth Managers.
- The Five Star award is not indicative of the wealth manager's future performance.
- Wealth managers may or may not use discretion in their practice and therefore may not manage their clients' assets.
- The inclusion of a wealth manager on the Five Star Wealth Manager list should not be construed as an endorsement of the wealth manager by Five Star Professional or *Connecticut* magazine.
- Working with a Five Star Wealth Manager or any wealth manager is no guarantee as to future investment success, nor is there any guarantee that the selected wealth managers will be awarded this accomplishment by Five Star Professional in the future.
- Five Star Professional is not an advisory firm, and the content of this article should not be considered financial advice. For more information on the Five Star award and the research/selection methodology, go to www.fivestarprofessional.com.
- 2,398 award candidates in the Connecticut area were considered for the Five Star Wealth Manager award. 468 (approximately 20 percent of the award candidates) were named 2015 Five Star Wealth Managers.

Regulatory Review

As defined by Five Star Professional, the wealth manager has not:

- Been subject to a regulatory action that resulted in a license being suspended or revoked, or payment of a fine.
- Had more than a total of three customer complaints filed against them (settled or pending) with any regulatory authority or Five Star Professional's consumer complaint process.
- Individually contributed to a financial settlement of a customer complaint filed with a regulatory authority.
- Filed for personal bankruptcy.
- Been convicted of a felony.

For more information on the program, go to www.fivestarprofessional.com/wm_program.

Five Star Professional conducts a regulatory review of each nominated wealth manager using the Investment Adviser Public Disclosure (IAPD) website. Five Star Professional also uses multiple supporting processes to help ensure that a favorable regulatory and complaint history exists. Data submitted through these processes was applied per the above criteria:

- Each wealth manager who passes the Five Star Professional regulatory review must attest that they meet the definition of favorable regulatory history, based upon the criteria listed above.
- Five Star Professional promotes via local advertising the opportunity for consumers to confidentially submit complaints regarding a wealth manager.
- Five Star Professional contacted approximately 1 in 12 households identified as having a high propensity to use the services of wealth managers in order to provide consumers the opportunity to submit complaints regarding a wealth manager.

Comprehensive Planning Associates, Ltd.

TWO-YEAR WINNER

Left to right: **Frank Hackett; Flora Mustafaj; two-year winner Gretchen Brunner,** CFP®**; Carol McClatchie; Matthew Brunner**

Making financial decisions has become increasingly difficult due to rapid changes in financial planning and investment solutions. We work side by side with our clients to offer a level of service that minimizes the anxiety that can accompany major life changes, such as retirement. It is important that you hire a trusted advisor who will "sit on the same side of the table" as you and your family to help you navigate through products and strategies to find what is appropriate for your particular situation.

Comprehensive Planning Associates, Ltd. (Compass) is a team of advisors and experts combined with a network of professionals covering nearly every aspect of the financial sphere, giving Compass a unique ability to create customized financial plans to match each client's individual needs and goals. We look at our clients' complete financial situation and recommend solutions that meet their particular needs and enhance their overall financial well-being. Through analysis and planning, we will help you address the delicate balance between living the life you want today and reaching your financial goals of the future.

Compass

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services@compass-ltd.com | www.compass-ltd.com

Insurance products and services, fee-based financial planning and investment advisory services are offered by Comprehensive Planning Assoc, Ltd. (Compass), a Registered Investment Advisor in the State of Connecticut. Securities are offered by Gretchen Brunner through Gradient Securities, LLC (Arden Hills, MN 866-991-1539). Member FINRA/SIPC. Comprehensive Planning Assoc, Ltd., (Compass) and Gradient Securities, LLC are not affiliated companies.

We Are as Dedicated to Our Clients' Success as They Are

The Five Star Wealth Manager award, administered by Crescendo Business Services, LLC (dba Five Star Professional), is based on 10 objective criteria. Eligibility criteria – required: 1. Credentialed as a registered investment adviser or a registered investment adviser representative; 2. Active as a credentialed professional in the financial services industry for a minimum of 5 years; 3. Favorable regulatory and complaint history review (As defined by Five Star Professional, the wealth manager has not: A. Been subject to a regulatory action that resulted in a license being suspended or revoked, or payment of a fine; B. Had more than a total of three customer complaints filed against them [settled or pending] with any regulatory authority or Five Star Professional's consumer complaint process. Unfavorable feedback may have been discovered through a check of complaints registered with a regulatory authority or complaints registered through Five Star Professional's consumer complaint process; feedback may not be representative of any one client's experience; C. Individually contributed to a financial settlement of a customer complaint filed with a regulatory authority; D. Filed for personal bankruptcy; E. Been convicted of a felony); 4. Fulfilled their firm review based on internal standards; 5. Accepting new clients. Evaluation criteria – considered: 6. One-year client retention rate; 7. Five-year client retention rate; 8. Non-institutional discretionary and/or non-discretionary client assets administered; 9. Number of client households served; 10. Education and professional designations. Wealth managers do not pay a fee to be considered or placed on the final list of Five Star Wealth Managers. Award does not evaluate quality of services provided to clients. Once awarded, wealth managers may purchase additional profile ad space or promotional products. The Five Star award is not indicative of the wealth manager's future performance. Wealth managers may or may not use discretion in their practice and therefore may not manage their client's assets. The inclusion of a wealth manager on the Five Star Wealth Manager list should not be construed as an endorsement of the wealth manager by Five Star Professional or this publication. Working with a Five Star Wealth Manager or any wealth manager is no guarantee as to future investment success, nor is there any guarantee that the selected wealth managers will be awarded this accomplishment by Five Star Professional in the future. For more information on the Five Star award and the research/selection methodology, go to fivestarprofessional.com. 2,398 Connecticut wealth managers were considered for the award; 468 (20 percent of candidates) were named 2015 Five Star Wealth Managers.

Valenti Wealth Management

Four-year winner Joan Valenti

- Independent and unbiased financial strategies
- Exceptional service for long-lasting relationships
- Personalized approach to wealth building and wealth preservation

Joan Valenti, founder of Valenti Wealth Management, LLC, has been providing financial guidance for experienced investors since 1982. She leads an experienced team that specializes in helping clients pursue their retirement goals and distribute their assets in a tax-efficient manner. They focus on wealth accumulation and preservation of wealth from generation to generation. Joan and her team understand the importance of providing dependable, trustworthy and objective advice through LPL Financial. They listen carefully to their clients' needs, identify the best options for their unique circumstances and guide them along the path of financial well-being.

Our mission and our promise is to help you grow and protect your assets by providing caring, personal service, in-depth knowledge and unbiased financial strategies.

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INDEPENDENCE POWERED BY LPL FINANCIAL

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Because Trust and Independence Matter

The Five Star Wealth Manager award, administered by Crescendo Business Services, LLC (dba Five Star Professional), is based on 10 objective criteria. Eligibility criteria – required: 1. Credentialed as a registered investment adviser or a registered investment adviser representative; 2. Active as a credentialed professional in the financial services industry for a minimum of 5 years; 3. Favorable regulatory and complaint history review (As defined by Five Star Professional, the wealth manager has not: A. Been subject to a regulatory action that resulted in a license being suspended or revoked, or payment of a fine; B. Had more than a total of three customer complaints filed against them [settled or pending] with any regulatory authority or Five Star Professional's consumer complaint process. Unfavorable feedback may have been discovered through a check of complaints registered with a regulatory authority or complaints registered through Five Star Professional's consumer complaint process; feedback may not be representative of any one client's experience; C. Individually contributed to a financial settlement of a customer complaint filed with a regulatory authority; D. Filed for personal bankruptcy; E. Been convicted of a felony); 4. Fulfilled their firm review based on internal standards; 5. Accepting new clients. Evaluation criteria – considered: 6. One-year client retention rate; 7. Five-year client retention rate; 8. Non-institutional discretionary and/or non-discretionary client assets administered; 9. Number of client households served; 10. Education and professional designations. Wealth managers do not pay a fee to be considered or placed on the final list of Five Star Wealth Managers. Award does not evaluate quality of services provided to clients. Once awarded, wealth managers may purchase additional profile ad space or promotional products. The Five Star award is not indicative of the wealth manager's future performance. Wealth managers may or may not use discretion in their practice and therefore may not manage their client's assets. The inclusion of a wealth manager on the Five Star Wealth Manager list should not be construed as an endorsement of the wealth manager by Five Star Professional or this publication. Working with a Five Star Wealth Manager or any wealth manager is no guarantee as to future investment success, nor is there any guarantee that the selected wealth managers will be awarded this accomplishment by Five Star Professional in the future. For more information on the Five Star award and the research/selection methodology, go to fivestarprofessional.com. 2,398 Connecticut wealth managers were considered for the award; 468 (20 percent of candidates) were named 2015 Five Star Wealth Managers.

Reed Financial Planning Services

Left to right: **Nicole Steimling**, Administrative Assistant; **2014** and **2015 winner Scott Reed**, Financial Advisor; **Sarah Lacaprucia**, Administrative Assistant

- Retirement, investment, insurance and estate planning services
- In-depth knowledge of the Connecticut Teachers' Retirement System, retirement process, Social Security offsets and retired teacher health insurance options
- Helping clients accumulate, preserve and distribute their wealth

Reed Financial Planning Services is focused on the investment and retirement planning needs of Connecticut public school teachers. They provide a unique set of services to their clients by coupling sound financial planning strategies with an in-depth knowledge of topics specific to Connecticut public school teachers. Scott and his staff help clients evaluate their pension options, understand the Social Security offsets and navigate the retirement process. They then build, implement and monitor an investment strategy to suit the client's situation. The scope of the client relationship allows Scott to help his clients with all aspects of their financial, investment and estate planning.

Scott has been in the financial planning industry since 1999 and is now an investment advisor representative with Voya Financial Advisors. Having successfully completed Series 6, 7, 63 and 66 securities registrations, he prides himself in being a value-added resource to his clients. He is president of Reed Financial Planning Services and has served on the Voya Field Advisory Board.

RFPS
REED
FINANCIAL PLANNING SERVICES

427 Naubuc Avenue, Building 427, Suite 101 | Glastonbury, CT 06033
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Scott@reedfinancial.net | www.reedfinancial.net

Securities and investment advisory services offered through Voya Financial Advisors, Inc. (Member SIPC). Reed Financial Planning Services is not a subsidiary of nor controlled by Voya Financial Advisors.
CRD 3240982, CT Insurance License 2241893. 23534453_0916.

Financial Planning Services for Connecticut Public Teachers

The Five Star Wealth Manager award, administered by Crescendo Business Services, LLC (dba Five Star Professional), is based on 10 objective criteria. Eligibility criteria – required: 1. Credentialed as a registered investment adviser or a registered investment adviser representative; 2. Active as a credentialed professional in the financial services industry for a minimum of 5 years; 3. Favorable regulatory and complaint history review (As defined by Five Star Professional, the wealth manager has not: A. Been subject to a regulatory action that resulted in a license being suspended or revoked, or payment of a fine; B. Had more than a total of three customer complaints filed against them [settled or pending] with any regulatory authority or Five Star Professional's consumer complaint process. Unfavorable feedback may have been discovered through a check of complaints registered with a regulatory authority or complaints registered through Five Star Professional's consumer complaint process; feedback may not be representative of any one client's experience; C. Individually contributed to a financial settlement of a customer complaint filed with a regulatory authority; D. Filed for personal bankruptcy; E. Been convicted of a felony); 4. Fulfilled their firm review based on internal standards; 5. Accepting new clients. Evaluation criteria – considered: 6. One-year client retention rate; 7. Five-year client retention rate; 8. Non-institutional discretionary and/or non-discretionary client assets administered; 9. Number of client households served; 10. Education and professional designations. Wealth managers do not pay a fee to be considered or placed on the final list of Five Star Wealth Managers. Award does not evaluate quality of services provided to clients. Once awarded, wealth managers may purchase additional profile ad space or promotional products. The Five Star award is not indicative of the wealth manager's future performance. Wealth managers may or may not use discretion in their practice and therefore may not manage their client's assets. The inclusion of a wealth manager on the Five Star Wealth Manager list should not be construed as an endorsement of the wealth manager by Five Star Professional or this publication. Working with a Five Star Wealth Manager or any wealth manager is no guarantee as to future investment success, nor is there any guarantee that the selected wealth managers will be awarded this accomplishment by Five Star Professional in the future. For more information on the Five Star award and the research/selection methodology, go to fivestarprofessional.com. 2,398 Connecticut wealth managers were considered for the award; 468 (20 percent of candidates) were named 2015 Five Star Wealth Managers.

Mangs Financial LLC

THREE-YEAR WINNER

Left to right: **Adam Mangs**, Operations Manager; **three-year winner David A. Mangs**, Ph.D., CLU®, ChFC®

- Retirement and lifestyle income planning
- Estate and legacy planning
- Investment planning, asset allocation, portfolio monitoring and review

For more than three decades, Mangs Financial LLC remains committed to helping clients work toward achieving their unique goals and objectives and addressing their financial concerns and opportunities through honest, unbiased, independent and personalized financial advice. We offer cost-effective, personalized service that exceeds client expectations. In retirement planning, we seek to provide lifetime income, indexed for inflation that we plan for sustaining both your standard of living and the quality of your lifestyle. We have a sincere concern for our clients' financial well-being as we prepare and guide them through life's transitions.

Mangs Financial LLC

4 Forest Park Drive | Farmington, CT 06032
Phone: 860-677-7720
dmangs@mangsfinancial.com | www.mangsfinancial.com

Securities and advisory services offered through LPL Financial, a registered investment advisor, Member FINRA/SIPC.
Award based on 10 objective criteria associated with providing quality services to clients such as credentials, experience and assets under management among other factors.
Wealth managers do not pay a fee to be considered or placed on the final list of 2015 Five Star Wealth Managers.

Wealth Management

The Five Star Wealth Manager award, administered by Crescendo Business Services, LLC (dba Five Star Professional), is based on 10 objective criteria. Eligibility criteria – required: 1. Credentialed as a registered investment adviser or a registered investment adviser representative; 2. Active as a credentialed professional in the financial services industry for a minimum of 5 years; 3. Favorable regulatory and complaint history review (As defined by Five Star Professional, the wealth manager has not: A. Been subject to a regulatory action that resulted in a license being suspended or revoked, or payment of a fine; B. Had more than a total of three customer complaints filed against them [settled or pending] with any regulatory authority or Five Star Professional's consumer complaint process. Unfavorable feedback may have been discovered through a check of complaints registered with a regulatory authority or complaints registered through Five Star Professional's consumer complaint process; feedback may not be representative of any one client's experience; C. Individually contributed to a financial settlement of a customer complaint filed with a regulatory authority; D. Filed for personal bankruptcy; E. Been convicted of a felony); 4. Fulfilled their firm review based on internal standards; 5. Accepting new clients. Evaluation criteria – considered: 6. One-year client retention rate; 7. Five-year client retention rate; 8. Non-institutional discretionary and/or non-discretionary client assets administered; 9. Number of client households served; 10. Education and professional designations. Wealth managers do not pay a fee to be considered or placed on the final list of Five Star Wealth Managers. Award does not evaluate quality of services provided to clients. Once awarded, wealth managers may purchase additional profile ad space or promotional products. The Five Star award is not indicative of the wealth manager's future performance. Wealth managers may or may not use discretion in their practice and therefore may not manage their client's assets. The inclusion of a wealth manager on the Five Star Wealth Manager list should not be construed as an endorsement of the wealth manager by Five Star Professional or this publication. Working with a Five Star Wealth Manager or any wealth manager is no guarantee as to future investment success, nor is there any guarantee that the selected wealth managers will be awarded this accomplishment by Five Star Professional in the future. For more information on the Five Star award and the research/selection methodology, go to fivestarprofessional.com. 2,398 Connecticut wealth managers were considered for the award; 468 (20 percent of candidates) were named 2015 Five Star Wealth Managers.

Lobo & Pascale Wealth Management, LLC

FOUR-YEAR WINNER

Left to right: **Four-year winner Jeremy Lobo**, CFP®, CFS®, AIF®, and **two-year winner Christopher Pascale**, CFP®, CIMA®, AIF®

Areas of Focus: Retirement Income Planning and Wealth Management

- Providing comprehensive, independent and objective wealth management
- Helping clients navigate through a dynamic and complex world of investments
- Leveraging our extensive experience to help our clients reach their goals

Jeremy Lobo and Christopher Pascale are Certified Financial Planner™ professionals who have been helping investors reach their goals for nearly 20 years. Specializing in retirement income planning and wealth management for high-net-worth individuals, families and businesses, Chris and Jeremy are well-known, both locally and nationally, as financial planners and public speakers. They speak several times a year and are passionate about educating both their clients and the public on common retirement pitfalls and how to avoid them. Lobo and Pascale are honored to be recognized for this award.

LOBO & PASCALE
WEALTH MANAGEMENT, LLC*
retirement planning for life

1062 Barnes Road, Suite 201 | Wallingford, CT 06492
Office: 203-269-3700 | Fax: 203-294-9040
info@lobopascale.com | www.lobopascale.com

Securities and Advisory Services offered through Commonwealth Financial Network, Member FINRA/SIPC, a Registered Investment Adviser.

Helping Our Clients Reach, Transition Into and Enjoy Retirement

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Diastole Wealth Management

Left to right: Standing: **Nancy Mitchell; Eniko Mikle; Jennifer Wheeler; Elizabeth Cook; Joseph DePatie; Curt Sutherland; Barbara Buzzelli**
Seated: **Jennifer O'Brien; Lucy; 2015 winner Elizabeth Eden; Daisy**

Diastole Wealth Management was founded by Elizabeth Eden and Elizabeth Cook in 1996 after working for many years at big brokerage firms. Our team of financial advisers have more than 150 years of combined professional experience, with clients in 37 states. Our mission is to give you peace of mind while helping you attain your financial goals.

We emphasize comprehensive financial planning, conservative asset allocation and long-term investing for our clients. We monitor all accounts to make sure that our clients are achieving their goals and are comfortable with their investments. We are interested in developing relationships with clients and their families, as well as their other advisers, lawyers and accountants.

If you have any questions or would like to receive our weekly economic comments and quarterly newsletters, please call Elizabeth Cook at 203-458-5220, or email us at ecook@dwinvest.com.

Each client is unique. Before we talk about investments, we want to spend time getting to know you and your needs. Our financial plans and introductory meetings are free. We want to show you what we do and discover if we will work well together.

dī·as'to·lē
wealth • management

58 Boston Street | Guilford, CT 06437
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ededen@dwinvest.com

Diastole Wealth Management a Registered Investment Adviser.

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Andrew A. Agemy

Retirement Specialist

FOUR-YEAR WINNER

Four-year winner Andrew Agemy

"When I started in business 25 years ago, the vision was to build a financial firm by serving and educating others. Receiving the Five Star Wealth Manager award for so many years in a row is testimony to that heritage and speaks to the accomplishment thereof. My sincere gratitude goes to all of my clients for their continued support. Thank you! It is truly my privilege to serve you," says Andrew A. Agemy, founder and principal of Agemy Financial Strategies, Inc.

Prior to becoming a financial advisor, Mr. Agemy was in the ministry. He sees himself as the financial pastor of his clients, shepherding and helping them to be good stewards of their wealth. He works almost exclusively with pre-retirees and retirees. He specializes in the universe of conservative, income-generating investments and strategies, thereby reducing risk without sacrificing return. As Mr. Agemy says, "Our focus is on serving our clients with an educational process, because an educated client is the best client." He believes education empowers his clients to make and realize solid financial decisions and allows them to remain in control.

AGEMY
FINANCIAL STRATEGIES, INC.

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Advisory services offered through Agemy Wealth Advisors, LLC. Agemy Financial Strategies, Inc. and Agemy Wealth Advisors, LLC are related.

Specializing in Income and Retirement Strategies

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Dwayne C. Stallings

Financial Advisor

2015 winner Dwayne C. Stallings, Financial Advisor

- Retirement and estate planning
- Wealth management
- Personalized financial planning

Dwayne is a financial advisor for Raymond James Financial Services, Inc. at Liberty Bank. He takes the time to understand individual needs, concerns and goals — and only recommends the appropriate resources, strategies and investments. You can count on Dwayne to collaborate with you to tailor a comprehensive plan that addresses all aspects of your financial life, to put your plan in place and then to monitor your plan's progress.

RAYMOND JAMES®

Liberty Bank Investment Services

315 Main Street | Middletown, CT 06457
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dwayne.stallings@raymond.james.com | liberty-bank.com

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Make a Statement

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Brendan Toomey

FOUR-YEAR WINNER

Left to right: **Ashley Tranquist**, Insurance Specialist; **Austin Toomey**, Financial Adviser; **four-year winner Brendan Toomey**, CFP®, President; **Tammy St. Pierre**, Office Manager

- Certified Financial Planner™ professional since 1993
- More than 24 years of investment experience and 21 years of tax-preparation experience
- Financial author and seminar speaker

Brendan Toomey, founder and president of Toomey Investment Management, Inc., has been working with the public since 1986. That experience has enabled an incredible sense of understanding what you truly want, need and expect. As an independent firm, we have developed a commission-free system of asset management, which we feel is very contrary to traditional, buy-and-hope investing. Through our proprietary, risk-based models, we review each account daily. This platform enables our objective of treating each client fairly and equally in pursuit of the best possible results.

Toomey Investment Management, Inc.

420 Center Street, Suite 1 | Wallingford, CT 06492
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Securities offered through Leigh Baldwin & Co., LLC. Member FINRA/SIPC.

An Independent Firm With a Generation of Experience to Invest in Your Family

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Summit Asset Management Team

FOUR-YEAR WINNER

Left to right: Standing: **Tom W. Covey**; **four-year winner Karl J. Zirolli**; **two-year winner C. David Koncz**; **four-year winner Brian V. Onofrio**
Seated: **Three-year winner Jay W. Pinto**; **two-year winner Alison G. Gaffney**; **Frank J. Navario**

Areas of Focus: Wealth Management, Retirement Plans, Estate Planning, Employee Benefits and Insurance Funding

- An independent organization providing objective wealth management
- Our advisors average 25 years of financial counseling experience
- Complex planning for high-net-worth individuals, businesses and professionals

What differentiates Summit is our holistic approach to wealth management. All facets of our clients' financial picture are considered in building tailored portfolios that can take into account cash-flow projections, income needs, estate issues, tax strategies and retirement plans.

To provide this kind of sophisticated advice, our counselors have varied backgrounds in accounting, finance, tax, insurance and investments. The common thread in all our advisors, though, is our dedication to sound, objective advice based on our passionate dedication to the "serve-first" philosophy.

Summit Asset Management, LLC

420 East Main Street • Branford, CT 06405 | 74 New London Turnpike • Glastonbury, CT 06033
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www.summitplanninggroup.com

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Building Diversified Portfolios Designed to Stand the Test of Time

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Medallion Wealth Advisors, LLC

FOUR-YEAR WINNER

Left to right: **Sky Post; four-year winner Thor Cheyne; Henry Peterson; two-year winner Matt Woods Weber**

Medallion Wealth Advisors' mission is to provide an environment where individual investors receive the same level of professional management and service as larger institutional investors. Our firm adheres to the traditional ideals of knowledge, integrity, responsiveness and objectivity. We pledge to always place our clients' best interests ahead of our own.

- Asset allocation
- Investment management
- Retirement and cash-flow strategies for individual investors and nonprofit organizations

MEDALLION WEALTH ADVISORS LLC

2 Bridgewater Road, Suite 104
Farmington, CT 06032

Office: 860-967-3032

thor.cheyne@medallionwealth.com
mwoodsweber@medallionwealth.com
www.medallionwealth.com

Securities offered through American Portfolios Financial Services, Inc. (APFS), Member FINRA/SIPC.
Investment advisory services offered through Medallion Wealth Advisors, LLC are not affiliated with APFS.

Helping Clients Build and Protect Wealth

Timothy J. Bourdon and Robert C. Havens

FOUR-YEAR WINNER

Left to right: **Four-year winner Timothy J. Bourdon**, President, Accredited Investment Fiduciary®, and **three-year winner Robert C. Havens**, Account Executive

Our goal is simple: to help you feel comfortable seeking help with your financial goals and to assist you in a knowledgeable, courteous and professional manner. As an independent financial company, we help our investors decide which of the many financial options work best for them personally and/or for their business.

- Retirement and estate planning strategies
- Helping clients build, protect and preserve their assets
- Small-business planning (retirement plans and succession planning)

TJB Financial Services, Inc.

East Granby, CT 06026
North Haven, CT 06473

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North Haven: 203-936-7125

tbourdon@tjbfinc.com
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Securities and advisory services offered through Commonwealth Financial Network, member FINRA/SIPC, a Registered Investment Adviser.

Dedicated to Helping You Achieve Financial Success

The Five Star Wealth Manager award, administered by Crescendo Business Services, LLC (dba Five Star Professional), is based on 10 objective criteria. Eligibility criteria – required: 1. Credentialed as a registered investment adviser or a registered investment adviser representative; 2. Active as a credentialed professional in the financial services industry for a minimum of 5 years; 3. Favorable regulatory and complaint history review (As defined by Five Star Professional, the wealth manager has not: A. Been subject to a regulatory action that resulted in a license being suspended or revoked, or payment of a fine; B. Had more than a total of three customer complaints filed against them [settled or pending] with any regulatory authority or Five Star Professional's consumer complaint process. Unfavorable feedback may have been discovered through a check of complaints registered with a regulatory authority or complaints registered through Five Star Professional's consumer complaint process; feedback may not be representative of any one client's experience; C. Individually contributed to a financial settlement of a customer complaint filed with a regulatory authority; D. Filed for personal bankruptcy; E. Been convicted of a felony); 4. Fulfilled their firm review based on internal standards; 5. Accepting new clients. Evaluation criteria – considered: 6. One-year client retention rate; 7. Five-year client retention rate; 8. Non-institutional discretionary and/or non-discretionary client assets administered; 9. Number of client households served; 10. Education and professional designations. Wealth managers do not pay a fee to be considered or placed on the final list of Five Star Wealth Managers. Award does not evaluate quality of services provided to clients. Once awarded, wealth managers may purchase additional profile ad space or promotional products. The Five Star award is not indicative of the wealth manager's future performance. Wealth managers may or may not use discretion in their practice and therefore may not manage their client's assets. The inclusion of a wealth manager on the Five Star Wealth Manager list should not be construed as an endorsement of the wealth manager by Five Star Professional or this publication. Working with a Five Star Wealth Manager or any wealth manager is no guarantee as to future investment success, nor is there any guarantee that the selected wealth managers will be awarded this accomplishment by Five Star Professional in the future. For more information on the Five Star award and the research/selection methodology, go to fivestarprofessional.com. 2,398 Connecticut wealth managers were considered for the award; 468 (20 percent of candidates) were named 2015 Five Star Wealth Managers.

Egidio Assante Wealth Management, LLC

THREE-YEAR WINNER

Left to right: **2015 winner John Grosso**, CLTC; **three-year winners Anthony Assante**, AIF®, CFS®, and **David Primozich**, CFP®, ChFC®, CLTC, AIF®

At Egidio Assante Wealth Management, LLC, we work hard to provide our clients with answers, creating customized solutions designed to pursue their long-term goals. We believe that investor satisfaction begins with superior client service. We look forward to working with you to demonstrate our commitment to our clients' investing strategies.

- Tailored wealth management strategies
- Independent, full-service financial consulting firm
- 401(k) design and fiduciary consulting

Egidio Assante Wealth Management, LLC
Planning For A Lifetime of Financial Security

20 Realty Drive
Cheshire, CT 06410
Office: 203-439-0732
info@eawm20.com
www.eawm20.com

Securities and advisory services offered through Commonwealth Financial Network, member FINRA/SIPC, a Registered Investment Advisor.

Planning for a Lifetime of Financial Security

Valerie B. Dugan

Financial Advisor, Sr. Vice President, CFP®

FOUR-YEAR WINNER

Left to right: **Four-year winner Valerie B. Dugan**, Senior Vice President, Financial Advisor, CFP®; **Christina Esposito,** Senior Registered Associate

Since 1987, my practice has been built on the foundation of personal relationships and the ultimate goal of seeking to do what is best for each client. My staff and I seek to deliver world-class service and diligently work to uncover strategies to coordinate and connect the many aspects of a client's financial life. We will help you navigate the financial markets and stay on course so that you may ultimately achieve your goals and objectives.

Valerie Dugan, Five Star Wealth Manager, 2012, 2013, 2014 and 2015.

- Experience, knowledge and commitment to service
- More than 28 years of market experience
- More than 60 percent of clients served for 10-plus years

Morgan Stanley

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Comprehensive Wealth Management

The Five Star Wealth Manager award, administered by Crescendo Business Services, LLC (dba Five Star Professional), is based on 10 objective criteria. Eligibility criteria – required: 1. Credentialed as a registered investment adviser or a registered investment adviser representative; 2. Active as a credentialed professional in the financial services industry for a minimum of 5 years; 3. Favorable regulatory and complaint history review (As defined by Five Star Professional, the wealth manager has not: A. Been subject to a regulatory action that resulted in a license being suspended or revoked, or payment of a fine; B. Had more than a total of three customer complaints filed against them [settled or pending] with any regulatory authority or Five Star Professional's consumer complaint process. Unfavorable feedback may have been discovered through a check of complaints registered with a regulatory authority or complaints registered through Five Star Professional's consumer complaint process; feedback may not be representative of any one client's experience; C. Individually contributed to a financial settlement of a customer complaint filed with a regulatory authority; D. Filed for personal bankruptcy; E. Been convicted of a felony); 4. Fulfilled their firm review based on internal standards; 5. Accepting new clients. Evaluation criteria – considered: 6. One-year client retention rate; 7. Five-year client retention rate; 8. Non-institutional discretionary and/or non-discretionary client assets administered; 9. Number of client households served; 10. Education and professional designations. Wealth managers do not pay a fee to be considered or placed on the final list of Five Star Wealth Managers. Award does not evaluate quality of services provided to clients. Once awarded, wealth managers may purchase additional profile ad space or promotional products. The Five Star award is not indicative of the wealth manager's future performance. Wealth managers may or may not use discretion in their practice and therefore may not manage their client's assets. The inclusion of a wealth manager on the Five Star Wealth Manager list should not be construed as an endorsement of the wealth manager by Five Star Professional or this publication. Working with a Five Star Wealth Manager or any wealth manager is no guarantee as to future investment success, nor is there any guarantee that the selected wealth managers will be awarded this accomplishment by Five Star Professional in the future. For more information on the Five Star award and the research/selection methodology, go to fivestarprofessional.com. 2,398 Connecticut wealth managers were considered for the award; 468 (20 percent of candidates) were named 2015 Five Star Wealth Managers.

FOUR-YEAR WINNER

Left to right: **Four-year winners Daryl LePage**, CFP®, and **Mark Fezza**, CFP®, MBA

Daryl LePage and Mark Fezza

- Independent advice from independent advisors
- Wealth building with an emphasis on protection
- Distribution planning designed to sustain your desired lifestyle

Brook Wealth Management's mission is to enrich its clients' lives by empowering them to make wise and prudent financial decisions through a process of consultation, education and continual guidance.

Utilizing their five-point approach to wealth management, Daryl and Mark are able to offer creative strategies to life's complicated issues.

Honored by this award, Daryl and Mark would like to thank their clients for their continued trust and confidence.

Brook Wealth Management, LLC
Your Bridge to Financial Success

1090 Elm Street, Suite 102
Rocky Hill, CT 06067
Office: 860-257-8688
info@brookwealth.com
www.brookwealth.com

Daryl LePage and Mark Fezza are Registered Representatives with, and securities offered through LPL Financial, member FINRA/SIPC. Financial planning offered through Brook Wealth Management, LLC, a registered investment advisor and a separate entity from LPL Financial.

Your Bridge to Financial Success

THREE-YEAR WINNER

Left to right: **2014 winner Michael Del Re, Jr.**, CLU®, ChFC®, AIF®; **two-year winner Michael Del Re III**, ChFC®, REBC®, AIF®; **three-year winner Robert Pascarell, Sr.**, AIF®, RFC®

Financial Network Limited

- 401(k) and other employer-sponsored retirement plans
- Wealth management, financial and retirement planning for individuals and families
- Fiduciary responsibilities and best practices
- Formalized portfolio construction and risk management
- Independent and objective advice

FNL was founded to provide personalized investment strategies for individuals and families and distinctive employee benefit programs for employers. Nearly 30 years later, we remain an independent, family-owned firm with the same mission and commitment: to provide comprehensive and innovative client solutions with the highest levels of professionalism and integrity.

Stable and committed to our clients, FNL has proven that quality and service are the standards of our practice.

Financial Network Limited

612 Wheelers Farms Road
Milford, CT 06461
Phone: 203-878-8194
www.fnlonline.com

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Independence • Insight • Integrity

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FOUR-YEAR WINNER

Left to right: **2015 winner Gary Gray**, Vice President, Financial Advisor, CFP®; **Emily C. Page**, Senior Registered Associate; **three-year winner Trish Zak**, First Vice President, Financial Advisor, Financial Planning Specialist; **four-year winner Thomas D. Sullivan**, First Vice President, Financial Advisor

The Willow Group at Morgan Stanley

We believe that the precepts for successful business and client relationships are trust, honesty, mutual respect and quality service. We believe that every investor is unique. We are committed to working with our clients on a personalized basis to maintain the focus and discipline needed to assist you in achieving your financial goals. With 2012 – 2015 Five Star Wealth Manager Tom Sullivan's 35 years in the investment business, 2013 – 2015 Five Star Wealth Manager Trish Zak's 33 years of investment experience and Gary Gray's 15 years of investment experience, we have the knowledge and ability to help guide you through the most challenging markets.

- Comprehensive wealth management
- Retirement planning solutions
- Personalized investment counseling

Morgan Stanley

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Toll-free: 800-243-3154

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morganstanleyfa.com/sullivan_zak

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Experience • Commitment • Integrity

FOUR-YEAR WINNER

Left to right: **Three-year winner Chris Perry**, CFP®, and **four-year winner Joe Cox**, CFP®

Joe Cox and Chris Perry

Managing Directors

Webster Wealth Advisors

195 Danbury Road, Suite 220, Davenport Building | Wilton, CT 06897

Phone: 203-328-8118

websterwealthadvisors.com

- Comprehensive financial planning
- Outstanding, experienced team
- Specialized attention for each client

At Webster Wealth Advisors, clients can benefit from our holistic financial planning advice that includes all areas of their financial lives: investment management, business planning, retirement planning, estate planning, risk management and tax planning.

Webster Wealth Advisors, Inc. is a Registered Investment Adviser and a wholly owned subsidiary of Webster Financial Corporation. Advisory services are offered by Webster Wealth Advisors, Inc. Securities are offered through Commonwealth Financial Network, Member FINRA/SIPC, a Registered Investment Adviser. Webster Wealth Advisors, Inc. and Commonwealth Financial Network are independent entities. Investment and insurance products are not insured by the FDIC, may lose value, and are not deposits or obligations of nor guaranteed or insured by any bank or bank affiliate.

Experience Makes the Difference

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FOUR-YEAR WINNER

Left to right: **Adria Fulton**, Operations Manager; **four-year winners Thomas J. Britt**, Managing Director, CFP®, MBA, CIMA®, and **Richard W. Stout III**, Managing Director, CFP®, MBA, AIF®

Benchmark Wealth Management, LLC

Our team at Benchmark Wealth Management, LLC enjoys deep and highly personalized relationships with our clients. We develop a comprehensive understanding of each person, family trust or endowment, as well as family goals and the unique nuances of each financial situation. We strive to distinguish ourselves with our experience, ethics, genuine caring and compassion. When an issue arises in any area of our clients' lives, we are committed to providing them with a resolution or connecting them to the right professionals to help them address their other needs.

- We offer independent and objective wealth management and planning
- We strive to provide a holistic approach that extends beyond investments
- Our greatest investment is our relationship with each client

BENCHMARK
WEALTH MANAGEMENT, LLC

83 Halls Road, Suite 201, P.O. Box 525
Old Lyme, CT 06371

Phone: 860-434-6890 | Toll-free: 888-434-6890

Richard.Stout@bwmllc.net | Thomas.Britt@bwmllc.net
BenchmarkWealthMGMT.com

Advisor selection is not reflective of individual client satisfaction or future performance. Please see the introduction section for important information on the scope of the award and the Five Star Wealth Manager selection process. Investment products and services offered through Wells Fargo Advisors Financial Network, LLC (WFAFN), Member SIPC, a registered broker-dealer and separate non-bank affiliate of Wells Fargo & Company. Benchmark Wealth Management, LLC is a separate entity from WFAFN. [CAR 0915-03252].

Our Goal Is to Be Your Family "CFO"

FOUR-YEAR WINNER

Left to right: **Four-year winner Steven T. Jacques**, Certified Financial Planner™ professional; **Hilary Frisch**; **Paula Litro**

You don't have to be a high-net-worth individual to get sound financial advice. In today's complex world, you have to be more than a good saver — you have to be a good investor. While there will always be uncertain economic times, we are the knowledgeable partners who will make sense of the financial challenges you face. Our experience has shown that knowledge and confidence lead to better financial decisions. It's never too late to work toward improving your financial situation. Let us help you implement a plan now.

Steven T. Jacques

Certified Financial Planner™ professional

- Strategies to help guide you toward your goals
- Financial planning focusing on families
- Tools to help make smart financial choices

Lighthouse Financial, LLC

213 East Main Street
Meriden, CT 06450

Office: 203-235-1805

steven.jacques@voyafa.com
lighthousefinancialllc.net

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Wealth Management Strategies

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FOUR-YEAR WINNER

Left to right: **Four-year winners Jeffrey Meotti**, Senior Vice President, Financial Advisor, Certified Financial Planner™ professional, and **Wendy Wheeler**, Senior Vice President, Financial Planning Specialist, Financial Advisor, Senior Investment Management Consultant

Our process begins with an in-depth discussion on what you want to achieve and your concerns. We start with your life and build a plan for your money. This strategic process integrates lifestyle planning, asset allocation and wealth transfer issues. We want to express our gratitude to our valued clients for their trust and support.

Meotti and Wheeler Group at Morgan Stanley

- Each financial advisor has 25 years of experience
- Asset management, financial planning and private wealth management
- Customized retirement planning
- 2012 – 2015 Five Star Wealth Managers

Morgan Stanley

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64 South Main Street | Essex, CT 06426
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Dedicated to Helping Preserve and Build Wealth

Top five questions that wealth managers want clients to answer:

1. What are your goals and objectives with your finances?
2. What is your most pressing need right now?
3. Where do you see yourself in 5, 10, 15 years?
4. Where are all of your assets invested now?
5. What is important about money to you?

From research conducted by Five Star Professional

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Gary J. McDonagh

Wealth Manager/Investment Professional, AIF®, MBA

FOUR-YEAR WINNER

Commonwealth Financial Network

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gmcdonagh@commonwealthmonroe.com
www.commonwealthmonroe.com

- Objective-driven financial strategies
- Focus on personal values and goals
- Simplified solutions to complex problems

Thank you to our clients for their continued support and trust in our services throughout the years. Our business is based on an independent, client-centered approach that is the cornerstone of our practice. The open communication we have with our clients allows us to build personalized strategies tailored to meet individual client needs. I am honored and grateful to receive this recognition for the fourth year in a row!

Securities and Advisory Services offered through Commonwealth Financial Network, Member FINRA/SIPC, a Registered Investment Adviser.

Planning for Your Future and Beyond

Charles F. Walz III

Vice President, Portfolio Manager, Financial Advisor

FOUR-YEAR WINNER

Morgan Stanley

741 Boston Post Rd.
Madison, CT 06443
Phone: 203-499-4970
Charles.walz@morganstanley.com

- Financial planning
- Investment strategies
- Portfolio management

Getting your financial and investment act together takes time and close attention to detail. As a Morgan Stanley portfolio manager and financial advisor, I have access to a wide range of resources, advice and services to help you achieve your goals. Five Star Wealth Manager award winner, 2012, 2013, 2014 and 2015.

Please call me to discuss your wealth management needs.

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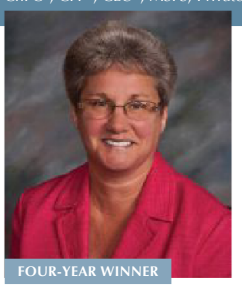
Helping Clients Achieve Their Goals

Laura Fish-Kelly

ChFC®, CFP®, CLU®, MSFS, Private Wealth Advisor



FOUR-YEAR WINNER

Ameriprise Financial

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Direct: 860-421-3330
laura.l.fish-kelly@ampf.com
ameripriseadvisors.com/laura.l.fish-kelly

- Retirement and estate planning strategies
- Financial planning
- Wealth management services
- 2012 – 2015 Five Star Wealth Manager

With a career spanning 31 years, I pride myself on providing excellent and knowledgeable financial advice to my clients. I work with individuals to understand what means most to them and their families. My years of experience have taught me that an effective way to help you achieve financial success is to understand your current situation and develop a plan.

Investment advisory services and products are made available through Ameriprise Financial Services, Inc., a registered investment adviser. Investors should conduct their own evaluation of a financial professional as working with a financial advisor is not a guarantee of future financial success. Ameriprise Financial Services, Inc., Member FINRA and SIPC.

Planning for Your Future and Beyond

Charles D. Meade

Branch Owner/Financial Advisor

THREE-YEAR WINNER

RAYMOND JAMES®

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charlie.meade@raymondjames.com
raymondjames.com/gavel-meade

- Personalized portfolio management
- Focus on retirement income planning
- Independent, full service
- Financially strong broker-dealer

In this business, experience counts. Since 1978, I have helped families though the crash of 1987, the Gulf War correction, the tech bubble, the tragedy of September 11th and, more recently, the Great Recession and grinding recovery. While the future is unknown, my aim is to provide you the best advice for any market. 2012, 2014 and 2015 Five Star Wealth Manager.

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Prudent Advice, Superior Products

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Douglas M. Gordon

Financial Services Representative

THREE-YEAR WINNER

NEW ENGLAND FINANCIAL GROUP
an office of MetLife

65 LaSalle Rd., Ste. 200
West Hartford, CT 06107
Office: 860-313-4814
dgordon@metlife.com
www.dougmgordon.com

- Comprehensive investments tailored to you
- Estate planning and wealth preservation strategies
- Personalized client service

Throughout his 30 years in the financial services industry, Douglas has developed experience in the areas of retirement planning, education funding strategies, corporate and individual benefits coordination and estate planning. He has attained several industry honors, including Million Dollar Round Table and MetLife's prestigious Platinum Inner Circle award.

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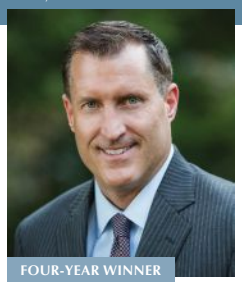
Kevin Sullivan

CRC®, LPL Financial Advisor



FOUR-YEAR WINNER

FIRST NIAGARA
Investment Services

1021 Boston Post Rd.
Guilford, CT 06437
Phone: 203-453-7778
Cell: 860-578-6060
k.sullivan@lpl.com

- Financial advice based on knowledge, experience and integrity
- Personalized investment and planning strategies

Prior to joining First Niagara and LPL Financial, Kevin was at Merrill Lynch as a senior financial advisor and then at Wells Fargo Advisors being recognized as one of the top financial advisors in the country as a Chairman's Counsel Premier Advisor. He earned his MBA from RPI and completed postgraduate studies at the Wharton School.

Securities and investment advisory products and services are offered on the premises of First Niagara branches by LPL Financial LLC, a registered broker/dealer and registered investment advisor, Member FINRA/SIPC. Insurance products are offered on the premises of First Niagara branches by LPL Financial LLC or its licensed affiliates. First Niagara Bank, N.A. and First Niagara Investment Services are not registered broker/dealers or investment advisors, nor are they affiliated with LPL Financial LLC.

Katrin E. Tazza

First Vice President, Financial Advisor, Portfolio Management Director, CFP®

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Toll-free: 877-249-2741
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www.morganstanleyfa.com/tazza

- Customized portfolio management
- Comprehensive wealth management
- Retirement and financial planning
- 2015 Five Star Wealth Manager

As a licensed investment professional for more than 30 years, a Certified Financial Planner™ professional and a portfolio management director, Katrin implements wealth management strategies for clients by concentrating on custom portfolio management. Katrin is firmly committed to long-term relationships and client service.

Certified Financial Planner Board of Standards Inc. owns the certification marks CFP®, Certified Financial Planner™ and federally registered CFP (with flame design) in the U.S., which it awards to individuals who successfully complete CFP Board's initial and ongoing certification requirements. ©2015 Morgan Stanley Smith Barney LLC. Member SIPC.

More Than 30 Years of Experience

David Noel Morales

Financial Advisor, Financial Services Representative, CLTC

THREE-YEAR WINNER

MetLife®

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dmorales@metlife.com
www.davidmorales.metlife.com

- Helping to grow and protect your estate
- Providing investment and insurance solutions
- Long-term strategies tailored to you

David has provided comprehensive financial strategies for clients since 1986. He is one of only a select few representatives to be inducted into MetLife's Hall of Fame. In today's complicated world, you need an advocate to help you develop and maintain financial strategies that will simplify your life and help you reach your goals. David takes the time to truly understand the needs of his clients and creates a customized solution to meet those goals.

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Helping to Offer Solutions for Real Life

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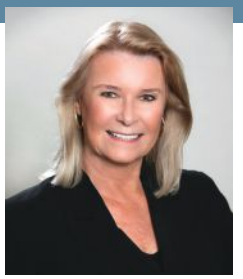
Sophie S. Stevens

Vice President



SBT Investment Services, Inc.

981 Hopmeadow St.
Simsbury, CT 06070

Phone: 860-408-5678

sophie.stevens@lpl.com
SimsburyBank.com/investment

My focus is providing personalized service in investment, retirement and estate planning to individuals, families and businesses. With more than 20 years of expertise and commitment, I create and manage financial strategies to attain your goals by a personal dedication to quality financial guidance.

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Commitment to Your Personal Financial Goals

Steven T. Norris

Financial Advisor, Vice President – Investments

FOUR-YEAR WINNER

WELLS FARGO ADVISORS

90 State House Sq., 11th Fl.
Hartford, CT 06103

Office: 860-692-7212
Cell: 860-810-4088

steven.norris@wellsfargo.com

- Personal, professional and caring advice
- Experienced advice and guidance
- Tailored services and integrated strategies

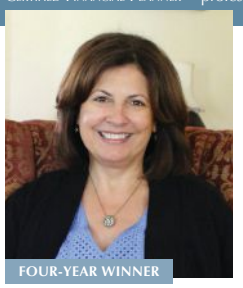
I would like to thank our clients for their continued trust and confidence. Our team focuses on understanding our clients' specific needs, goals and objectives. Our advice and guidance assist clients in making informed financial decisions. Our focus is on preservation of assets as well as the long-term growth of those assets. We develop portfolios that are customized both strategically and tactically.

Wells Fargo Advisors, LLC, Member SIPC. [CAR 1014-00342].

Committed to My Clients

Linda Pastula Storms

Certified Financial Planner™ professional



FOUR-YEAR WINNER

New England Capital Financial Advisors
Independent Objective Advice

51 S Highland St.
West Hartford, CT 06119

Phone: 860-216-1401

linda@newenglandcapital.com
www.newenglandcapital.com

- Financial planning
- Wealth and investment management
- Wealth preservation

Helping clients achieve a balance in both their portfolio planning and their life planning is the foundation for my work. Throughout my 30-plus years of experience in the financial services industry, it has been a pleasure to develop lasting, personal and professional relationships with several generations of families.

The Five Star Wealth Manager award, administered by Crescendo Business Services, LLC (dba Five Star Professional), is based on 10 objective criteria. Eligibility criteria – required: 1. Credentialed as a registered investment adviser or a registered investment adviser representative; 2. Active as a credentialed professional in the financial services industry for a minimum of 5 years; 3. Favorable regulatory and complaint history review (As defined by Five Star Professional, the wealth manager has not: A. Been subject to a regulatory action that resulted in a license being suspended or revoked, or payment of a fine; B. Had more than a total of three customer complaints filed against them [settled or pending] with any regulatory authority or Five Star Professional's consumer complaint process. Unfavorable feedback may have been discovered through a check of complaints registered with a regulatory authority or complaints registered through Five Star Professional's consumer complaint process; feedback may not be representative of any one client's experience; C. Individually contributed to a financial settlement of a customer complaint filed with a regulatory authority; D. Filed for personal bankruptcy; E. Been convicted of a felony); 4. Fulfilled their firm review based on internal standards; 5. Accepting new clients. Evaluation criteria – considered: 6. One-year client retention rate; 7. Five-year client retention rate; 8. Non-institutional discretionary and/or non-discretionary client assets administered; 9. Number of client households served; 10. Education and professional designations. Wealth managers do not pay a fee to be considered or placed on the final list of Five Star Wealth Managers. Award does not evaluate quality of services provided to clients. Once awarded, wealth managers may purchase additional profile ad space or promotional products. The Five Star award is not indicative of the wealth manager's future performance. Wealth managers may or may not use discretion in their practice and therefore may not manage their client's assets. The inclusion of a wealth manager on the Five Star Wealth Manager list should not be construed as an endorsement of the wealth manager by Five Star Professional or this publication. Working with a Five Star Wealth Manager or any wealth manager is no guarantee as to future investment success, nor is there any guarantee that the selected wealth managers will be awarded this accomplishment by Five Star Professional in the future. For more information on the Five Star award and the research/selection methodology, go to fivestarprofessional.com. 2,398 Connecticut wealth managers were considered for the award; 468 (20 percent of candidates) were named 2015 Five Star Wealth Managers.

Donald E. Ratté
CFP®, M.S., Financial Advisor

FOUR-YEAR WINNER

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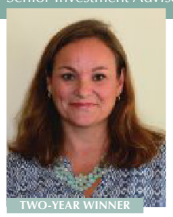
donald.e.ratte

I am a Certified Financial Planner™ professional offering customized solutions and individualized advice to help you reach your important financial goals. 2012 – 2015 Five Star Wealth Manager award winner.

Mather and Associates, a private wealth advisory practice of Ameriprise Financial Services, Inc. Investors should conduct their own evaluation of a financial professional as working with a financial advisor is not a guarantee of future financial success. Ameriprise Financial Services, Inc., Member FINRA and SIPC.

Jennifer L. O'Brien
Senior Investment Advisor



TWO-YEAR WINNER

di·as'to·lē wealth • management

58 Boston St.
Guilford, CT 06437
Office: 203-458-5220
jobrien@dwinvest.com
dwinvest.com

- Diastole is different for a reason: trust
- Helping you become financially independent is our business

I believe earning a client's trust to be the cornerstone of the relationship. As a founding member of Diastole Wealth Management, I am dedicated to providing wealth protection, growth of assets and peace of mind.

Diastole Wealth Management is a Registered Invesment Advisor.

Hal D. Guy
CFP®, ChFC®, CLU®, CRPC®

FOUR-YEAR WINNER

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David Caraglior
CFP®, CLTC, Financial Services Executive

FOUR-YEAR WINNER

MetLife

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www.barnumfinancialgroup.com

- More than 21 years of industry experience
- Certified Financial Planner™ practitioner
- Bachelor of Science in economics and finance from the University of Hartford

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Dominic B. Schioppo, Jr.
Financial Service Representative, MBA, CLTC

TWO-YEAR WINNER

NEW ENGLAND FINANCIAL GROUP

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Cell: 203-980-4510
dschioppo@metlife.com

Dominic is dedicated and committed to providing families and business owners with financial solutions to help achieve their goals for over 20 years.

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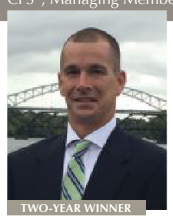
Matthew R. Christopher
CFS®, Managing Member



TWO-YEAR WINNER

Financial Benefits Unlimited, LLC

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Durham, CT 06422
Phone: 860-349-3826
Fax: 860-349-3829
matthew.christopher@lpl.com
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Since 1976, Financial Benefits Unlimited, LLC has been helping high-net-worth individuals, families and small businesses simplify the complexity of managing their wealth. Matthew specializes in retirement income planning and wealth management.

Securities offered through LPL Financial. Member FINRA/SIPC.

Naomi Bourque
Senior Financial Advisor, AAMS®, Sr. Vice President

TWO-YEAR WINNER

People's Securities, Inc.
A subsidiary of People's United Bank

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Cos Cob, CT 06807
Office: 203-861-4042
naomi.bourque@peoples.com
www.peoples.com/invest

Naomi has over 16 years of experience in the financial industry and is a FINRA-registered securities broker, investment advisor and principal. She also holds her life and health insurance licenses.

People's Securities, Inc. is a Broker/Dealer, Member of FINRA and SIPC, an insurance agency and a registered investment advisor. People's Securities, Inc. is a subsidiary of People's United Bank.
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Teresa Prue
CFP®, Vice President, Senior Trust Officer

TWO-YEAR WINNER

SI Financial Advisors

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Teresa_Prue@banksi.com
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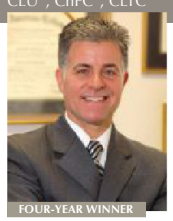
With more than 20 years of investment and trust experience and as a Certified Financial Planner™ professional, I work to make certain that SI Financial Advisors' "you first" philosophy becomes a reality for our clients.

SI Financial Advisors is the trust and wealth management division of Savings Institute Bank & Trust. Investments are not insured by the FDIC or any other agency of the United States and are not deposits or obligations of nor guaranteed or insured by any bank or bank affiliate. These products are subject to investment risk, including the possible loss of value.

Todd M. Zeidenberg
CLU®, ChFC®, CLTC



FOUR-YEAR WINNER

MDZ Wealth Management

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www.MDZwealth.com

To my clients, thank you for the confidence and trust you have placed in me to help guide you in your financial journey. I have helped families, business owners and their employees for more than 25 years build and prepare for a more successful and secure financial future.

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David J. Jorgensen
Associate Vice President, Financial Advisor

Morgan Stanley

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Dave has a broad array of corporate and individual clients: business owners, executives, professional athletes and entertainers. He provides advice in the areas of investments, insurance, financial planning, benefits and access to banking and lending.

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Gary W. Klingner
Senior Vice President, Financial Advisor

TWO-YEAR WINNER

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Trust and communication are at the cornerstone of any successful relationship. I enjoy the long-lasting alliances I build with my clients, some reaching across four generations of families, as I seek to address not just their financial matters, but also the personal concerns that numbers alone don't reveal. 2014 and 2015 Five Star Wealth Manager.

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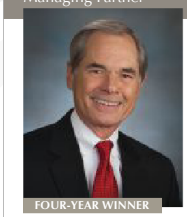
Robert de Jongh
Managing Partner



FOUR-YEAR WINNER

Caserta & de Jongh, LLC

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www.caserta-dejongh.com

Caserta & de Jongh, LLC specializes in designing, implementing and monitoring customized plans to meet the needs of clients.

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Peter Kirschenbaum
Portfolio Manager

FOUR-YEAR WINNER

Olson Mobeck Investment Advisors
A division of People's Securities

1310 Silas Deane Hwy.
Wethersfield, CT 06109
Office: 860-563-2368
Toll-free: 888-563-1976
peter.kirschenbaum@peoples.com
www.olsonmobeck.com

Peter's clients receive the best of both worlds — personalized attention from a dedicated portfolio manager coupled with the resources and the additional services of People's United Bank.

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Travis W. Meyers
Investment Advisor Representative

TWO-YEAR WINNER

Foresters Financial

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Phone: 860-282-4600, Ext. 315
travis.meyers@foresters.com

For most people, a prudent investment strategy begins with professional guidance. To us, investors are valued individuals, not assets under management. Let's work together to align your actions with your intentions.

Brokerage products and services offered through Foresters Financial Services, Inc., a registered broker-dealer. Investment advisory products and services offered through Foresters Advisory Services, LLC, a registered investment adviser.

Thomas McCarthy
Senior Director of Investments, Branch Manager

Tom joined Oppenheimer's Waterbury, Connecticut, office in 1988. In 2000, he became the manager of the office, which has moved to Cheshire. As a producing manager, he focuses on what is most important to his clients. He creates long-term client relationships by working toward their financial goals while understanding their risk tolerance.

OPPENHEIMER

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Thomas.McCarthy@opco.com | www.opco.com

Oppenheimer & Co. Inc. transacts business on all principal exchanges and member SIPC.

Raymond Quiles
Investment Advisor, Financial Services Representative

THREE-YEAR WINNER

MetLife

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www.rayquiles.com

With over 27 years of experience working in the financial industry, Ray's ultimate goal is to ensure his clients have the knowledge and confidence they need to make informed financial decisions. Ray strives to be a lifetime resource for his clients.

Patricia Kane Gibeley
CFP®, ChFC®, CLU®, Financial Advisor

FOUR-YEAR WINNER

Ameriprise Financial

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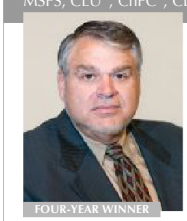
My mission is to help my clients reach their financial goals through a personalized relationship based on thorough, knowledgeable advice. This focus is designed to help them reach their goals and give them confidence regarding their financial future. 2012 – 2015 Five Star Wealth Manager award winner.

Investors should conduct their own evaluation of a financial professional as working with a financial advisor is not a guarantee of future financial success. Ameriprise Financial Services, Inc., Member FINRA and SIPC.

Paul J. Mariano
MSFS, CLU®, ChFC®, CLTC



FOUR-YEAR WINNER

CHARTER OAK
Insurance and Financial Services Co.
Stronger Together

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Phone: 203-262-1575
Toll-free: 800-966-1577
pjmariano@charteroakfinancial.com
www.pjmariano.com

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ing, but it's particularly impressive for a pottery studio when more people are opting to buy from big box stores instead of investing in something handmade.

"My best average customers are my age," says Dickman. "They need to get their kids and grandkids involved and excited. I don't think about it as a monetary future. It's more about creative thinking."

To mark the kiln's anniversary, Dickman will host an open house and sale Dec. 12-13. It's a tradition he established when the studio was first opened and hasn't missed a year. Dickman puts it plainly: "Canceling is not an option."

"The first one was memorable because we didn't know if anyone would come. There were lots of people and Mayor [Frank] Logue came with an entourage of people. He was really instrumental in getting [us approval] for the kiln. Without him it wouldn't have happened," recalls Dickman.

There have been years where people have waited in line to buy pottery and times when inclement weather nearly ruined the occasion, but each year is notable. The fortieth anniversary promises to be no different. Several hundred people are expected to visit throughout the weekend. Pottery will be sold (by Dickman and Gold as well as Mark Schpero and Wyatt Baum, who also rent space in the studio), food and drink will be provided and general fun will be had. Local jeweler Nancy Karpel and Dickman's longtime partner Sharon Trivelli will also have goods for sale.

The lead-up to the open house will be busy for the potters—creating pieces (a three- to four-week process) and cleaning the studio. Dickman and Gold both promise the space will be transformed when the public visits; the dust and clutter will be gone. "You won't recognize it," Gold assures.

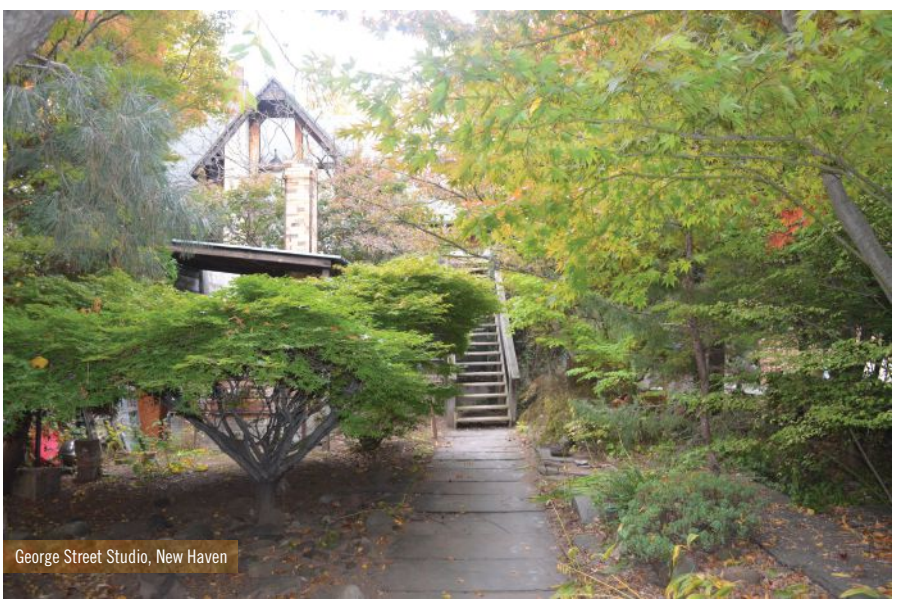
After the show, Dickman plans to take several weeks off to spend with family—his children, their families and Trivelli. Yes, he's looking forward to the show, but he's also excited for a small break before he dives back into filling orders after the New Year.

The open house is 11 a.m. to 5 p.m. both days.

"Please come and enjoy," Dickman urges.

Dickman and fellow potter, Josh Gold.

Dickman built this kiln more than 35 years ago and fires it once a month. It can hold up to 500 pieces, nearly $3,000 worth of inventory.



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Kitchen Little • ***American*** Enjoy a panoramic view of the Mystic River while dining on eggs Benedict, omelets and other savory egg dishes at this breakfast destination. • 36 Quarry Rd., Mystic (kitchenlittle.org). Open daily for breakfast. B L (Mon.-Fri.) SB, $

Michael Jordan's Steak House • ***American*** USDA prime steaks, chops and fresh seafood paired with an extensive wine list. • Mohegan Sun, Uncasville, (860) 862-8600 (michaeljordansteakhouse.com). Open daily. D, $$$

Octagon • ***American*** The menu at this upscale yet relaxed steak house includes the signature 24-ounce bone-in rib eye, 14-ounce Kobe sirloin and wild striped bass. *Wine Spectator* Award of Excellence. • Mystic Marriott Hotel, 625 North Rd., Groton, (860) 326-0360 (octagonsteakhouse.com). Open daily. D, $$$, R

The Old Lyme Inn • ***American*** The Inn's restaurant and bar features a locally sourced menu with a modern twist on traditional dishes. • 85 Lyme St., Old Lyme, (860) 434-2600 (oldlymeinn.com). Open daily. L D, $$$, WA

Oyster Club • ***American*** This popular place showcases food that travels the shortest distance from farm and sea to table, with seasonality and location determining the day's dishes. • 13 Water St., Mystic, (860) 415-9266 (oysterclubct.com). Closed Tues. L (Sat.) D SB, $$, WA

Paragon • ***American*** This 24th floor aerie is Foxwoods' showpiece, with a menu that highlights organic produce and meats: crispy wild boar meatballs and Dover sole with beurre noir. • Foxwoods Resort Casino, Mashantucket, (800) 312-3000 (foxwoods.com). Closed Mon.-Tues. D, $$$, WA

Red 36 • ***American*** It's all about the sea at this waterside hotspot that offers dinner with a view. • 2 Washington St., Mystic, (860) 536-3604 (red36ct.com). Closed Mon. L D, $$

S&P Oyster Co. • ***Seafood*** Serving traditional New England seafood with a South American flair. Enjoy oysters on the half shell, PEI mussels, fresh cuts of fish and Creekstone Farms steaks grilled over hardwoods. • 1 Holmes St., Mystic, (860) 536-2674 (sp-oyster.com). Open daily. L D, $$, WA

Tolland County

Altnaveigh Inn & Restaurant • ***American*** This 1734 farmhouse serves filet mignon with port-wine reduction demiglace and pan-seared tuna with onion marmalade. • 957 Storrs Rd., Storrs, (860) 429-4490 (altnaveighinn.com). Closed Sun.-Mon. L (Tues.-Fri.) D, $$$, WA

Angellino's Restaurant • ***Italian*** There's plenty to like at Angellino's, including penne Augustino with artichoke hearts, sun-dried tomatoes and garlic. • 135 Storrs Rd., Mansfield, (860) 450-7071; 346 Kelly Rd., Vernon, (860) 644-7702 (angellinos.com). Open daily. L D, $$, WA

Asian Bistro • ***Asian Fusion*** A popular hibachi steak house/bar offering Asian-fusion dishes along with sushi and sashimi. • 95 Storrs Rd., Mansfield, (860) 456-8316 (asianbistromansfield.com). Open daily. L D, $$, WA

Bidwell Tavern • ***American*** This 1822 Coventry tavern, once the town hall, offers prime rib, chicken wings and 24 beers on tap. • 1260 Main St. (Rte. 31), Coventry, (860) 742-6978. Open daily. L D LS, $$, E, WA

The Blue Oak at the Nathan Hale Inn • ***American*** On the UConn campus, enjoy honest New England-style dishes and lighter fare. Great wine selection. • 855 Bolton Rd., Storrs, (860) 427-7888 (nathanhaleinn.com). Open daily. B L D, $$

Elmo's Dockside • ***Seafood*** Known for fresh, local seafood, homemade clam chowder and lobster bisque, USDA High Choice beef, poultry and pasta dishes. • 48 Hartford Tpke., Vernon, (860) 646-3474, (elmosdockside.com). Open daily. L (Mon.-Sat.) D, $$

Georgina's Italian Restaurant • ***Italian*** Warm and inviting—try the calamari appetizer, chicken Athena, lasagna and chicken parmigiano. • 275 Boston Tpke., Bolton, (860) 647-0345 (georginasrestaurant.com). Closed Mon. L D, $$, WA

Lakeview Family Restaurant • ***Fresh Seafood/Italian*** Fresh seafood, Italian dishes, paninis, salads, burgers and wings are served in a casual, romantic waterside setting. • 50 Lake St., Coventry, (860) 498-0500 (coventrylakeview.com). Open daily. L D, $$, E, WA

Little Mark's Big BBQ • ***Barbecue*** Little Mark's famous homemade sauces, such as Kansas City Sweet, Pork Pickin' Vinegar and Texas Hot, enhance the beef and pork ribs. • 226 Talcottville Rd., Vernon, (860) 872-1410 (littlemarksbbq.com). Open daily. L D, $$, WA

Pancho Loco • ***Mexican*** Don your shorts and Hawaiian shirt and try this Parrothead paradise for sizzling fajitas and chillin' margaritas. • 218 Talcottville Rd., Vernon, (860) 871-1819 (panchoco.net). Open daily. L D, $, E, WA

Rein's New York Style Deli-Restaurant • ***American*** A bright and bustling Jewish deli serving everything from challah French toast and potato pancakes to pastrami Reubens and cheese blintzes. • 435 Hartford Tpke., Vernon, (860) 875-1344 (reinsdeli.com). Open daily. B L D LS SB, $, WA

Tavern House Grill • ***American*** This pub-style sports bar features live entertainment and regular karaoke events. On the menu: steaks, burgers, grilled sandwiches and wings. • 200 Merrow Rd., Tolland, (860) 872-0332 (tavernhousegrill.com). Open daily. L D SB, $, E, WA

True Blue Tavern at the Nathan Hale Inn • ***American*** Great casual dining in a fun atmosphere celebrating the spirit of UConn athletics. • 855 Bolton Rd., Storrs, (860) 427-7888 (nathanhaleinn.com). Open daily. D, $, WA

Trattoria da Lepri • ***Italian*** This family-owned and -run eatery prepares dishes from scratch with local ingredients. On the menu: rigatoni Bolognese, veal scallopini Marsala and crabmeat-stuffed shrimp. • 89 West Rd., Ellington, (860) 875-1111 (trattoriadalepri.com). Closed Sun.-Mon. D, $$, WA

Utsav Indian Cuisine • ***Indian*** This gem boasts a menu of delectable Indian treats such as shamm savera or calamari cochin. • 575 Talcottville Rd., Vernon, (860) 871-8714 (utsavcuisine.com). Open daily. L D, $$, WA

Willington Pizza House • ***Pizza*** Unusual designer pizza concoctions, including red-potato and seafood casino. • 25 River Rd. (Rte. 32), Willington, (860) 429-7433 (willingtonpizza.com). Open daily. L D LS, $, WA

Vernon Diner • ***Continental*** Enjoy anything from homemade French toast and Greek specialties to steak, seafood and pasta at this friendly spot in Vernon. • 453 Hartford Tpke., Vernon, (860) 875-8812 (vernondiner.com). Open daily. B L D LS, $, WA

Wood-n-Tap • ***American*** Known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 236 Hartford Tpke., Vernon, (860) 872-6700 (woodntap.com). L D LS, $, WA

Windham County

85 Main • ***New American*** There's something for everybody at this Main Street fixture: from sushi to duck-liver pâté, pulled-pork barbecue to wild-mushroom ravioli. • 85 Main St., Putnam, (860) 928-1660 (85main.com). Open daily. L D LS, $$, WA

Bella's Bistro • ***Northern Italian*** An upscale spot with a seasonal menu serving veal, beef, chicken, pork, pizzas and more. • 75 Main St., Putnam, (860) 928-7343 (bellasbistromarket.com). Closed Mon. L D (Tues.-Sat.), $$, WA

The Courthouse Bar & Grill • ***American*** Serves 20 great appetizers plus "arresting" main courses such as seafood Alfredo and Montreal sirloin. • 121 Main St., Putnam, (860) 963-0074 (courthousebarandgrille.com). Open daily. L D LS (weekends), $, WA

Fiesta Cinco De Mayo • ***Mexican*** A festive spot offering pollo salsa verde, carne asada and great guacamole. • 1228 Main St., Willimantic, (860) 423-9524. Open daily. L D, $$, WA

Golden Lamb Buttery • ***American*** In a barn overlooking a 1,000-acre farm, dinner here might be roast duckling, chateubriand or honey-glazed rack of lamb. • 199 Bush Hill Rd., Brooklyn, (860) 774-4423 (thegoldenlamb.com). Closed Sun.-Mon. L D (Fri.-Sat.), $$$, E, WA

Hank's Restaurant • ***American*** A family place serving home-style chowders, lobster salad rolls and prime rib. • 416 Providence Rd., Brooklyn, (860) 774-6071 (hanksrestaurant.com). Open daily. L D, $$

The Inn at Woodstock Hill • ***American*** The menu at this historic estate includes shrimp-and-sea-scallop stir-fry and duckling à l'orange. • 94 Plaine Hill Rd., Woodstock, (860) 928-0528 (woodstockhill.com). Open daily. L (Thurs.-Sat.) D SB, $$$, WA

J.D. Cooper's • ***American*** A sports pub with walls of sports memorabilia and 125 entrées from prime rib to fajitas to fresh fish. • 146 Park Rd., Putnam, (860) 928-0501 (jdcoopers.net). Open daily. L D, $, E (Sat.), WA

The Mansion at Bald Hill • ***American*** The pan-seared diver scallops with jumbo shrimp is tops, and don't skip the lobster mac 'n' cheese. • 29 Plaine Rd., South Woodstock, (860) 974-3456 (mansionatbaldhill.com). Closed Mon. D, $$$, WA

Mozzarella's Grill & Bar • ***American/Italian*** A great family restaurant with a warm, cozy atmosphere serving fresh burgers, steaks, seafood, and Italian specialties. • 460 Hartford Tpke., Dayville, (860) 774-3434 (mozzarellasgrill.com). Closed Fri.-Sun. B L D, $, E, WA

Someplace Special Pizza • ***Italian*** Serves Greek-style pizza, steaks, seafood and pastas at reasonable prices. • 58 Main St., Putnam, (860) 928-2884 (someplacespecialrestaurant.com). Open daily. L D, $, WA

The Vanilla Bean Café • ***American*** A restaurant known for its homemade soups, award-winning chili, vegetarian dishes and desserts. • Rtes. 44, 169 & 97, Pomfret, (860) 928-1562 (thevanillabeancafe.com). Open daily. B L D (Wed.-Sun.), $$, E, WA

Willimantic Brewing Co./Main Street Café • ***Brew Pub*** In a historic U.S. Post Office building, beers are brewed in full view of diners. Try the ale-steamed mussels. • 967 Main St., Willimantic, (860) 423-6777 (willibrew.com). Open daily. L (Tues.-Sun.) D, $$, WA

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From all of us at CPBN,
we wish you a joyous holiday season!

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Faith Middleton food schmooze®

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CPTV celebrates the music, magic, and joy this holiday season!

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PRESIDENT'S MESSAGE

It's that time of year again – a time for friends and family, a time for giving and a time for celebrating! Speaking of celebrating, we at the Connecticut Public Broadcasting Network (CPBN) recently had the honor of hosting Pratt & Whitney's 90th Anniversary Celebration, and it was a night not to be forgotten!

More than 500 guests joined us at the Connecticut Convention Center in Hartford on the evening of Friday, October 16. These guests included Honorary Chairs Governor Dannel P. Malloy and First Lady Cathy Malloy, Airbus Americas President Barry Eccleston, and Pratt & Whitney Vice President of Engineering Thomas Prete.

Together we celebrated the Connecticut company that has been making strides in the aviation industry since 1925; over the past 90 years, Pratt & Whitney has introduced some of the most important engines in the history of the industry, and has brought acclaim and accolades to our region. We thank everyone who joined us in honoring this local institution, including the many sponsors, patrons, contributors, and guests in attendance. A special thank you Space-Craft Manufacturing, Inc., of New Haven, for being the event's Title Sponsor. Proceeds from the evening will benefit our ongoing *Made in Connecticut* initiative. This initiative features special programs and reporting on Connecticut Public Television (CPTV) and Connecticut Public Radio (WNPR) that highlight local manufacturing and innovation.

For more on how Frederick Rentschler and the people of Pratt & Whitney contributed to the state of modern aviation, watch CPTV's documentary *The Keys to the Sky*. This film, a Community Partner Content Project initiative in cooperation with Pratt & Whitney, can now be viewed on-demand at CPTV.org, and will be re-aired Tuesday, December 15 at 8 p.m.

These efforts are all part of our ongoing mission to showcase Connecticut – Connecticut culture, Connecticut history and, in this case, Connecticut industry. But none of these locally focused events and programs would be possible without the support of you, our members. Especially during this most treasured time of year, we thank each and every one of you, and we wish you and your loved ones a wonderful holiday season.

Jerry Franklin
President and CEO, Connecticut Public Broadcasting Network

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CPTV SPORTS TIP-OFF Classic

THE INAUGURAL HIGH SCHOOL BASKETBALL TIP-OFF CLASSIC...ONLY ON...CPTV SPORTS!

December 28 & 29 | Maloney High School Meriden, CT

Monday, December 28
6:00 p.m. – Boys Basketball: Hamden vs. Maloney-Meriden
8:00 p.m. – Girls Basketball: Avon vs. Ridgefield

Tuesday, December 29
6:00 p.m. – Boys Basketball: Crosby-Waterbury vs. New London
8:00 p.m. – Boys Basketball: Hillhouse-New Haven vs. Weaver-Hartford

For more information on the tournament, go to
cptvsports.org/tipoffclassic

Highlights | December 2015

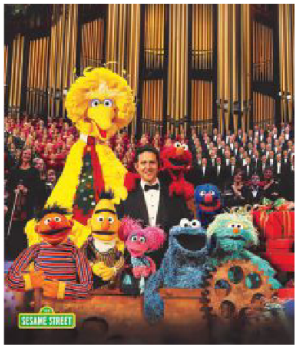
Doolittle's Raiders: A Final Toast
Tuesday, December 15 at 9 p.m. on CPTV

The four surviving World War II veterans from one of history's greatest military missions reunite to toast their deceased comrades as this documentary shares the remarkable strength and courage of the infamous Tokyo Raiders.

Time Scanners
Wednesday, December 16 and December 23 at 10 p.m. on CPTV

With cutting-edge technology that can "read" buildings, ruins, and landscapes from ancient worlds, this series reveals physical and forensic history, allowing viewers to reach out and touch the past.

Christmas with the Mormon Tabernacle Choir featuring Santino Fontana and the Sesame Street Muppets
Monday, December 21 at 11 p.m. on CPTV



Renowned star of stage and song Santino Fontana and the Muppets® from Sesame Street® join the world-famous Mormon Tabernacle Choir and Orchestra at Temple Square for a magical holiday extravaganza. The performance includes special arrangements of classic Christmas music and is sure to put viewers in the holiday spirit.

Live from Lincon Center - Sinatra at 100 with the New York Philharmonic
Friday, December 18 at 10:30 p.m. on CPTV

Celebrate the centennial birthday of "Ol' Blue Eyes" with performances of classic Sinatra tunes featuring Sting, Fantasia, Christina Aguilera, Sutton Foster, and other entertainers, presented from the historic concert hall.

2015 National Christmas Tree Lighting
Saturday, December 19 at 8 p.m. on CPTV

This annual holiday tradition continues to bring people together with appearances and performances by some of the top names in entertainment. The entire evening is capped off with the ceremonial lighting of the National Christmas tree, traditionally handled by the president and his family.

Call the Midwife Holiday Special 2015
Friday, December 25 at 9 p.m. on CPTV

As the community prepares for a televised carol concert, Nonnatus is rocked to the core when one of its own goes missing, causing a full-scale manhunt. Meanwhile, an unexpected surprise awaits a grieving mother.

High School Championship Coverage
Airing Throughout December on CPTV Sports

CPTV Sports airs CIAC high school championship coverage for football, girls and boys soccer, and girls volleyball in December. Plus, on December 28 and 29, CPTV Sports airs live coverage of the 2015 CPTV Sports Tip-Off Classic.

wnpr

wnpr.org

Faith Middleton food schmooze®

Join award-winning talk show host **Faith Middleton** on Thursdays at 3 and 9 p.m. and Saturdays at noon for the Faith Middleton Food Schmooze®. She will also be producing podcasts of The Food Schmooze® and you'll hear her five days a week on WNPR in quick one-minute snacks that will run weekdays during drive-time and mid-afternoon.

Live streaming at WNPR.org.

foodschmooze.org

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From left to right: Christopher Prosperi, Faith Middleton, and Alex Province enjoy an afternoon at Chamard Vineyards in Clinton.

This month, WNPR's Peabody Award-winning talk show host Faith Middleton realizes a dream – to devote her full-time energies exclusively to the expansion of her beloved Food Schmooze® party. On the last episode of *The Faith Middleton Show,* which aired in late October, Faith discussed the importance of having more joy in your life and what it means to be dedicating all her time to her true passion - food, friends, and fun.

Q: Talk a little about why you wanted to dedicate a show to food, and how the Faith Middleton Food Schmooze® party has grown over the last 15 years.

Faith: One of my favorite writers, the late Brendan Gill of *The New Yorker*, said to me once over drinks that since life can be so hard and unpredictable, our responsibility is to have a good time. That's the spirit behind the Food Schmooze®; it's a good time, a party, and I find it irresistible. As the days of the week pass by, and I'm busy gathering and curating for the show, I can't wait for the gang to arrive in the studio, to see them coming in the door on Thursdays toting wine, crock pots, groceries, champagne, containers of food and spices. Within minutes it smells like heaven; pans are sizzling; we're laughing and learning from one another. The joy for me, and I think for all of us, is to share with the audience the amazing people, recipes, restaurants, and products we discover.

Q: I realize it was your choice, but was it hard in October to say goodbye to your daily show on WNPR after 35 years?

Faith: Yes! So many beautiful, important and funny things happened on that show. But at 35 years, it's a time for looking deep. I asked myself, "What's next, what's new?" And I had to admit the words Food Schmooze® Party came rising up. I can't resist the pleasure, substance and hilarity of it, the gang on the show. It's grown so much and we have so many plans...that's the ship I looked forward to sailing.

Q: What are you most excited about your show's new format?

Faith: I like the exchanges Chris Prosperi, Alex Province, Mark Raymond, and I are having with online visitors. And I'm pretty knocked out by the new on-demand podcast we're offering because it's how I consume media myself -- on my schedule, listening and watching when I can. By the way, those short video lessons we're streaming now at *FaithMiddletonFoodSchmooze.org* -- they're a riot to do, bloopers and all. Ask the gang about the recording where I confidently started shaking an icy cocktail with gusto, except there was no lid on the shaker.

Q: What about "The Book Show"? That has always been popular with your audience. Do they have to go without?

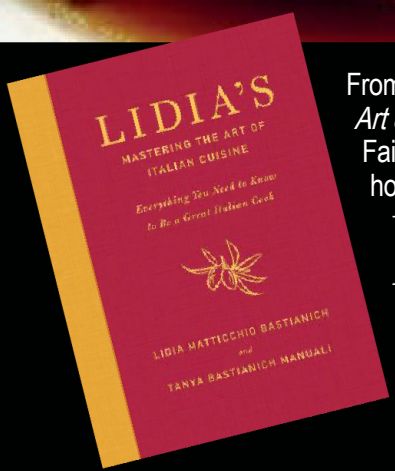
Faith: Food is about so much, our desire to be together, pleasure, heritage, memory, creativity and story-telling. I thought, why don't we feed the mind as well as the body? So we'll pass on news of a great novel as long as the author agrees to talk about food.

Q: I hear you mentioning listeners and online visitors from outside our region.

Faith: We're very focused on the local but we're amazed by the new reach of the show. People must be sharing it like crazy. Someone reached out from Tunisia. A woman said she was doing the dishes in Jerusalem! We heard from London and people in the Rocky Mountains. What I think is that food is universal and the way we do it, well, I'm guessing everybody needs a little more party, right?

Q: What are you excited about making for the holiday season?

Faith: At our house we're thrilled to make Italian Beef Roasted in Barolo Wine. It's from Lydia Bastianich's new cookbook. We're giving you the recipe here because our on-air gang ate it together to test it out and it was phenomenal. You know things are going to end happily when you pour two bottles of Barolo wine over a piece of beautiful beef!


LIDIA'S
MASTERING THE ART OF ITALIAN CUISINE
Everything You Need to Know to Be a Great Italian Cook
LIDIA MATTICCHIO BASTIANICH
and
TANYA BASTIANICH MANUALI

From Lidia Bastianich's *Mastering the Art of Italian Cuisine* – here's one of Faith's favorite dishes to make this holiday season!

Beef Braised in Barolo

Visit foodschmooze.org and follow Faith Middleton Food Schmooze® on Facebook and Twitter @Faithwnpr for more holiday cheer!

Faith Middleton food schmooze®

Beef Braised in Barolo

Serves 6 or more

5-pound boneless beef-roast (flat-iron, chuck, or bottom round), trimmed of fat
2 teaspoons of kosher salt, plus more to taste
1/3 cup extra-virgin olive oil
2 medium onions (1 pound total), quartered
3 large carrots, peeled and cut into 2-inch chunks
4 celery stalks, cut into 2-inch chunks
6 plump garlic cloves, crushed and peeled
2 sprigs fresh rosemary
6 large fresh sage leaves
¼ teaspoon freshly grated nutmeg
1 teaspoon black peppercorns
1 cup loosely packed dried porcini mushrooms, rinsed
2 bottles Barolo (750 milliliters each)
2 cups Mixed Meat Stock, or as needed
Freshly ground black pepper

Instructions:

1. Preheat the oven to 250 degrees.
2. Season the roast with half the salt. Heat the olive oil in a large Dutch oven over medium-high heat. Brown the roast on all sides (about 8 minutes total), and remove it to a platter.
3. Add the onions, carrots, celery, and garlic to the Dutch oven and cook until the onions begin to wilt (about 6 minutes).
4. Add the rosemary, sage leaves, grated nutmeg, peppercorns, mushrooms, and remaining teaspoon salt and toss together, cooking for an additional 3 to 4 minutes or until the vegetables soften. Stir frequently.
5. Push the vegetables to one side of the pan, and return the seared roast to the cleared side. Pour in both bottles of wine and any meat juices that collected on the platter. (The roast should be at least half submerged, so add beef stock as needed.)
6. Cover the pot, and heat until the wine is steaming, but not boiling. Uncover the pan, and place it in the oven. Cook for 30 minutes.
7. After 30 minutes, rotate the roast so the exposed meat is submerged in the braising liquid. Continue cooking the meat this way, turning the meat in the pan every 30 minutes, for about 3 hours (or until the meat is fork-tender).
8. After about 2 ½ hours or so, check the beef. If it is easily pierced with a fork, take the meat out of the oven. Remove the meat to a platter, with the carrots and celery. Skim any fat from the braising juices, heat them to a boil, and reduce until the sauce coats the back of a spoon.
9. Pour the liquid through a sieve set over a clean container. Press the juices well from the strained herbs and remaining vegetable pieces. Pour in any juices from the meat platter, and season to taste with the remaining salt and freshly ground black pepper.

Prime Time | December 1-6

- CPTV Original, CPTV National Production or Presentation or CPTV Co-production indicated in blue font.
- Program or episode premiere indicated by a (P). Live broadcasts indicated by a (L).
- Asterisk indicates that show begins prior to 8 p.m.; two asterisks indicate that show ends after 12 a.m. Visit CPTV.org/schedule for exact start and end times.
- CPTV Sports schedule subject to change due to game cancellations and durations.

TUE | 1	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Viewers' Favorites** Relax and enjoy an evening of some of CPTV's most popular music specials, how-to programs, and more! Visit CPTV.org/schedule for complete program listings.							
CPTV4U	**Inside the Court of Henry the VIII** Explore the reign of the iconic king.		**Wolf Hall On Masterpiece (Part 3 of 6)**		**The Great Fire (3 of 4)** (P) The king is angry upon learning some news.		**Charlie Rose**	
CPTV Sports	**2015 CIAC Football Quarter Final*** (L) (Start: 6:30 p.m.)			**Beyond the Beat**	**U-Choose Thanksgiving Football Game**			

WED | 2	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Viewers' Favorites** (See CPTV, Dec. 1 at 8 p.m.)							
CPTV4U	**Antiques Roadshow - Chicago (Part 1)**		**Antiques Roadshow - Chicago (Part 2)**		**Antiques Roadshow - Chicago (Part 3)**		**Charlie Rose**	
CPTV Sports	**2015 Girls SCC Soccer Final*** (Start: 7:30 p.m.)		**2015 High School Football - Powder Puff: Sheehan/Lyman Hall-Wallingford**					

THU | 3	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Viewers' Favorites** (See CPTV, Dec. 1 at 8 p.m.)							
CPTV4U	**Heirloom Meals - Christmas** Holiday recipes are prepared.		**Off the Menu - Asian America** (P) See how food reflects a community.		**Independent Lens - Jiro Dreams of Sushi**		**Charlie Rose**	
CPTV Sports	**2015 CIAC Girls High School Volleyball Final (Game 4)** (P)			**SCC Boys Soccer Final**			**Ultimate Restorations - The Schooner Coronet: Racing Into...**	

FRI | 4	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Viewers' Favorites** (See CPTV, Dec. 1 at 8 p.m.)							
CPTV4U	**NOVA - Extreme Cave Diving** Dive with Dr. Kenny Broad.		**Jonathan Bird's Blue World**	**Jonathan Bird's Blue...**	**Earth's Natural Wonders - Wonders of Water**		**Charlie Rose**	
CPTV Sports	**U-Choose Thanksgiving Football Game*** (Start: 7 p.m.)			**Movie Classics - The Magnificent Seven** (P) An oppressed Mexican peasant village assembles seven gunfighters to help defend their homes.				

SAT | 5	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Viewers' Favorites** (See CPTV, Dec. 1 at 8 p.m.)							
CPTV4U	**Father Brown - The Ghost in the Machine**		**Father Brown - The Maddest of All**		**Father Brown - The Pride of the Prydes**		**Inside the Court of Henry VIII** (See CPTV4U, Dec. 1 at 8 p.m.)	
CPTV Sports	**2015 High School Football - Powder Puff: Sheehan/Lyman Hall-Wallingford*** (Start: 7 p.m.)				**2015 CIAC Girls High School Volleyball Final (Game 1)** (P)			**Film School Shorts**

SUN | 6	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Viewers' Favorites** (See CPTV, Dec. 1 at 8 p.m.)							
CPTV4U	**American Masters - Jascha Heifitz: God's Fiddler**		**Great Performances - Broadway Musicals: A Jewish Legacy**			**Austin City Limits - Portugal The Man/Local Natives**		**Bluegrass Underground**
CPTV Sports	**2015 CIAC Football Quarter Final**						**Jim Thorpe: World's Greatest Athlete**	

Prime Time | December 7-12

MON|7	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Viewers' Favorites** (See CPTV, Dec. 1 at 8 p.m.)							
CPTV4U	**Penguins: A Spy in the Huddle - The Journey (Part 1 of 3)**		**Penguins: A Spy in the Huddle - First Steps (Part 2 of 3)**		**Penguins: A Spy in the Huddle - Growing Up (Part 3 of 3)**		**Charlie Rose**	
CPTV Sports	**2015 CIAC Football Semifinal*** (Start: 6:30 p.m.)			**8: Ivy League Football and America** Celebrate the rich history of football and the eight Ivy League colleges that built the game.				**All Equals One: The Story of...**

TUE|8	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Viewers' Favorites** (See CPTV, Dec. 1 at 8 p.m.)							
CPTV4U	**Secrets of the Tower of London** Go behind the walls of the fortress.		**Wolf Hall On Masterpiece (Part 4 of 6)**		**The Great Fire (Part 4 of 4)** Thomas reveals that Will is alive.		**Charlie Rose**	
CPTV Sports	**2015 CIAC Boys Soccer Final (Game 1)**			**2015 CIAC Girls Volleyball Final (Game 3)**			**History Detectives (Part 1)** Jersey Shore rocks are examined.	

WED|9	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Viewers' Favorites** (See CPTV, Dec. 1 at 8 p.m.)							
CPTV4U	**Antiques Roadshow - Pittsburgh (Part 1)**		**Antiques Roadshow - Eugene (Part 3)**		**Sacred Journeys with Bruce Feiler: Jerusalem**		**Charlie Rose**	
CPTV Sports	**2015 SCC Girls Soccer Final**			**2015 CIAC Girls Volleyball Final (Game 1)**			**History Detectives (Part 2)** Civil War pistols are investigated.	

THU|10	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Viewers' Favorites** (See CPTV, Dec. 1 at 8 p.m.)							
CPTV4U	**A Chef's Life Holiday Special** Southern holiday foods are cooked.		**Martha Bakes - Holiday Breads**	**Martha Bakes - Cookies**	**Martha Bakes - Never Enou...**	**Martha Bakes - Bar Cookies**	**Charlie Rose**	
CPTV Sports	**2015 CIAC Football Semifinal**					**2015 CIAC Girls Volleyball Final (Game 2)**		

FRI|11	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Viewers' Favorites** (See CPTV, Dec. 1 at 8 p.m.)							
CPTV4U	**NOVA - Meteor Strike** Scientists hunt for the origin of a meteor.		**Comet Encounter** See breathtaking images of Comet ISON.		**Phoenix Mars Mission: Onto the Ice**		**Charlie Rose**	
CPTV Sports	**2015 High School Football - Power Puff: Sheehan/Lyman Hall-Wallingford**						**AfroPop - Ladies' Turn** Girls from Senegal fight to play soccer.	

SAT|12	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Viewers' Favorites** (See CPTV, Dec. 1 at 8 p.m.)							
CPTV4U	**Father Brown - The Shadow of the Scaffold**		**Father Brown - The Mysteries of the Rosary**		**Father Brown - The Daughters of Jerusalem**		**Secrets of the Tower of London** (See CPTV4U, Dec. 8 at 8 p.m.)	
CPTV Sports	**2015 CIAC Football Championships (Game 4)*** (Start: 6 p.m.)		**2015 High School Football - Powder Puff: Sheehan/Lyman Hall-Wallingford**					

For a list of cable channels on which CPTV, CPTV4U and CPTV Sports can be found, visit CPTV.org/cable-channels, or call CPTV Audience Care at 860.275.7550.

Prime Time | December 13-18

SUN | 13	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Viewers' Favorites (See CPTV, Dec. 1 at 8 p.m.)							
CPTV4U	Great Performances - Rejoice with Itzhak Perlman & Cantor...		Billy Joel: The Library of Congress Gershwin Prize The award is presented to the singer/songwriter.			Austin City Limits - Emeli Sande/ Michael Kiwanuka		Bluegrass Underground
CPTV Sports	2015 CIAC Football Championship					All Equals One: The Sto...	History Detectives (Part 3) Wanted posters are investigated.	
MON | 14	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Antiques Roadshow - Junk in the Trunk 4 (Part 1 of 2) Items found include a Picasso linocut.		Antiques Roadshow - Junk in the Trunk 4 (Part 2 of 2) *Fantasia* drawings are discovered.		Craft in America - Holiday (P) Chanukah menorahs are created by clay artist Susan Garson.		Craft in America - Celebration (P) Craft artists, objects, and traditions of various holidays are explored.	
CPTV4U	Nature - Fortress of the Bears (See CPTV, Dec. 16 at 8 p.m.)		Glacier Park's Night of the Grizzlies (P) Survivors and witnesses recount a deadly grizzly bear attack.			Swift Water Place (P)	Charlie Rose	
CPTV Sports	2015 CIAC Girls Soccer Final			2015 CIAC Girls Volleyball Final (Game 4)			Shelter Me The human-animal bond is celebrated.	
TUE | 15	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	The Keys to the Sky: Pratt & Whitney's Mark on Aviation History		Doolittle's Raiders: A Final Toast (P) (See page 103)		Keep 'Em Flying This CPTV original documentary looks at the history of aviation in Connecticut.		Frontline - Obama at War Go inside the Obama administration's struggles with ISIS and Syria.	
CPTV4U	Henry & Anne: The Lovers Who Changed History (Part 1 of 2)		Wolf Hall On Masterpiece (Part 5 of 6)		Secrets of the Dead - Resurrecting Richard III		Charlie Rose	
CPTV Sports	2015 CIAC Football Championships (Game 3) (P)					2015 CIAC Soccer Final (Game 1)		
WED | 16	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Nature - Fortress of the Bears Find out what the future may hold for Alaska's brown bears.		NOVA - Roman Catacomb Mystery A forensic investigation explores the city of the dead.		Time Scanners - Colosseum (P) (See page 103)		Rick Steves' Rome - Eternally Engaging Follow this traveler as he explores the ancient city.	
CPTV4U	Antiques Roadshow - Tulsa (Part 3)		Antiques Roadshow - Junk in the Trunk 5 (Part 2 of 2)		Da Vinci - The Lost Treasure (See CPTV, Dec. 22 at 9 p.m.)		Charlie Rose	
CPTV Sports	2015 CIAC Football Championships (Game 1)					2015 CIAC Soccer Final (Game 2)		
THU | 17	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Secrets of Scotland Yard Hear sleuths reveal secrets of becoming detectives.		The Dr. Blake Mysteries - A Foreign Field (P) The body of a John Doe is found in the park.		A Place to Call Home - The Mona Lisa Smile Olivia makes a shocking discovery.		Ask This Old House	This Old House
CPTV4U	Lidia Celebrates America - Home for the Holidays (P)		Craft in America - Celebration (See CPTV, Dec. 14 at 11 p.m.)		Craft in America - Holiday (See CPTV, Dec. 14 at 10 p.m.)		Charlie Rose	
CPTV Sports	2015 CIAC Football Championships (Game 2)					2015 Girls Volleyball Final (Game 1)		
FRI | 18	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Midsomer Murders - Ring Out Your Dead (Part 1 of 2) Church bell-ringers are being murdered.		Call the Midwife Holiday Special 2012 Chummy is arranging a nativity play with the Cub Scouts. Jenny is faced with a difficult case.			Live From Lincoln Center - Sinatra at 100 with the New York Philharmonic (P) (See page 103)		
CPTV4U	NOVA - Roman Catacomb Mystery		Time Scanners - Colosseum (See page 103)		I'll Have What Phil's Having - Italy Phil roasts steak over flames.		Charlie Rose	
CPTV Sports	2015 CIAC Football Championships (Game 4)					Movie Classics - Only Angels Have Wings** (P) A manager is forced to risk his pilots' lives.		

For a list of cable channels on which CPTV, CPTV4U and CPTV Sports can be found, visit CPTV.org/cable-channels, or call CPTV Audience Care at 860.275.7550.

Prime Time | December 19-24

SAT|19	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	2015 National Christmas Tree Lighting (P) (See page 103)		Movie Classics - The Magnificent Seven (See CPTV Sports, Dec. 4 at 9:30 p.m.)				Time Scanners - Colosseum (See page 103)	
CPTV4U	Father Brown - The Three Tools of Death		Father Brown - The Prize of Colonel Gerard		Father Brown - The Grim Reaper John calls Alfred a useless drunk.		Secrets of the Dead - Resurrecting Richard III	
CPTV Sports	2015 SCC Girls Soccer Final			American Pharaoh An American coaches an Egyptian soccer team.		2015 Girls Volleyball Final (Game 2)		

SUN|20	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Call the Midwife Holiday Special 2013 When an unexploded bomb is found under a warehouse, the nuns and dozens of local families become homeless.			Call the Midwife Holiday Special 2014 Rehearsals for the Sunday school Christmas concert are underway, creating inconvenience for the nuns and nurses.			Craft in America - Music Makers of instruments and the musicians who play them are showcased.	
CPTV4U	My Sinatra: A Musical Tribute (P) Celebrate Sinatra's classic music.		Live From Lincoln Center - Sinatra at 100 with the New York Philharmonic (See page 103)			Austin City Limits - Tom Waits The iconic singer performs.		Sun Studio Sessions (P)
CPTV Sports	2015 NESCAC Football - Wesleyan/Trinity					2015 Girls Volleyball Final (Game 3)		

MON|21	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Junk in the Trunk 2 Appraisals include a Missouri Regiment Colt Pistol.		Antiques Roadshow - Finders Keepers A Weller Coppertone vase is discovered.		2015 National Christmas Tree Lighting (See page 103)		Christmas with the Mormon Tabernacle Choir (P) (See page 103)	
CPTV4U	Nature - Honey Badgers: Masters of Mayhem		Nature - Raccoon Nation Find out if humans are making raccoons smarter.		Nature - Leave it to Beavers Learn how beavers help the environment.		Charlie Rose	
CPTV Sports	2015 High School Football - Powder Puff: Sheehan/Lyman Hall-Wallingford						Shelter Me - Let's Go Home	

TUE|22	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Secrets of the Dead - Mona Lisa Mystery Scientists investigate if the Mona Lisa is the original version.		Da Vinci: The Lost Treasure Fiona Bruce attempts to uncover the story of this enigmatic genius.		POV - Art and Craft The jig is up for an art forger who has donated his expert copies to museums for 30 years.			Vicious Holiday Special
CPTV4U	Henry & Anne: The Lovers Who Changed The World (Part 2 of 2)		Wolf Hall on Masterpiece (Part 6 of 6)		Secrets of Westminster Parliament is explored.		Charlie Rose	
CPTV Sports	2015 National Christmas Tree Lighting		25,000 Mile Love Story An athelete runs to raise awareness.		Ultimate Restorations - The Illinois Supreme Carousel		History Detectives (Part 4) Red fabric is tied to the Civil War.	

WED|23	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Nature - Magic of the Snowy Owl An intimate look at how these birds survive in the tundra in Alaska.		NOVA - Building Great Cathedrals Hands-on experiments reveal architectural secrets.		Time Scanners - Jerusalem (P) (See page 103)		Secrets of the Dead - Mona Lisa Mystery (See CPTV, Dec. 22 at 8 p.m.)	
CPTV4U	Antiques Roadshow - Junk in the Trunk 4 (Part 1)		Antiques Roadshow - Junk in the Trunk 4 (Part 2)		2015 National Christmas Tree Lighting (See page 103)		Charlie Rose	
CPTV Sports	2015 SCC Boys Soccer Final			2015 SCC Girls Soccer Final			25,000 Mile Love Story (See CPTV Sports, Dec. 22 at 9 p.m.)	

THU|24	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Open for the Holidays 2012	Salute to Downton Abbey	The Dr. Blake Mysteries - Smoke and Mirrors (P) A body suprisingly falls from the sky.		A Place to Call Home - Truth Will Out Sarah is questioned by Jack about what was discovered.		Ask This Old House	This Old House
CPTV4U	Christmas with the Mormon Tabernacle Choir Featuring Sa...		Christmas with the Mormon Tabernacle Choir Featuring Al...		Christmas with the Mormon Tabernacle Choir Featuring De...		Charlie Rose	
CPTV Sports	The Living Dream: 100 Years of Rocky Mountain National Park			The Northern Railway: A Journey Across the Arctic Circle		Washington Cog Railway	Ultimate Restorations - The Sierra #3 Locomotive: A Star is Reborn	

For a list of cable channels on which CPTV, CPTV4U and CPTV Sports can be found, visit CPTV.org/cable-channels, or call CPTV Audience Care at 860.275.7550.

Prime Time | December 25-31

FRI|25	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Midsomer Murders - Ring Out Your Dead (Part 2 of 2)** Church bell-ringers are being murdered.		**Call the Midwife Holiday Special 2015** (P) (See page 103)			**Vicious Holiday Special**	**Da Vinci: The Lost Treasure** (See CPTV, Dec. 22 at 9 p.m.)	
CPTV4U	**NOVA - Building Great Cathedrals**		**Time Scanners - Jerusalem** (See page 103)		**Sacred Journeys with Bruce Feiler: Jerusalem**		**Charlie Rose**	
CPTV Sports	**I'll Have What Phil's Having - Tokyo**		**I'll Have What Phil's Having - Italy**		**I'll Have What Phil's Having - Paris**		**Globe Trekker - Food Hour: The Story of Cheese**	

SAT|26	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Call the Midwife Holiday Special 2015*** (Start: 7:30 p.m.) (See page 103)		**Movie Classics - Only Angels Have Wings** (See CPTV Sports, Dec. 18 at 10 p.m.)				**Antiques Roadshow - Eugene (Part 3)** Great discoveries include a 1960 jeweled gold moretto.	
CPTV4U	**Father Brown - The Laws of Motion**		**Father Brown - The Man in the Shadows**		**Father Brown - The Curse of Amenhotep**		**Time Scanners - Ancient Pyramids** (See page 103)	
CPTV Sports	**I'll Have What Phil's Having - Hong Kong**		**I'll Have What Phil's Having - Barcelona**		**I'll Have What Phil's Having - Los Angeles**		**Globe Trekker - Food Hour: Deep South USA**	

SUN|27	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Masterpiece Classic - Downton Abbey (Season 5, part 3)** Mary checks out a potential mate.		**Masterpiece Classic - Downton Abbey (Season 5, part 4)** News about Gregson arrives.		**Masterpiece Classic - Downton Abbey (Season 5, part 5)** Branson is pressured to choose allegiances.		**Antiques Roadshow - Finders Keepers** (See CPTV, Dec. 21 at 9 p.m.)	
CPTV4U	**America's Ballroom Challenge (Part 1 of 3)**		**America's Ballroom Challenge (Part 2 of 3)**		**America's Ballroom Challenge (Part 3 of 3)**		**Austin City Limits - Phoenix** The band plays tunes from it's LP.	
CPTV Sports	**In Their Own Words - Muhammad Ali**		**Independent Lens - The Trials of Muhammad Ali** Ali's battle to overturn a prison sentence is examined.			**AfroPop - Ladies' Turn** (See CPTV Sports, Dec. 11 at 11 p.m.)		**John Wooden: The Indiana...**

MON|28	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Antiques Roadshow - Junk In The Trunk 3** Appraisals include a sports collection.		**Antiques Roadshow - Treasures on the Move** (P) Art deco travel posters are investigated.		**Secrets of the Dead - Mona Lisa Mystery** (See CPTV, Dec. 22 at 8 p.m.)		**Da Vinci: The Lost Treasure** (See CPTV, Dec. 22 at 9 p.m.)	
CPTV4U	**Nature - Owl Power** Take a detailed look at the effects of owls.		**Nature - Magic of the Snowy Owl** (See CPTV, Dec. 23 at 8 p.m.)		**Nature - Siberian Tiger Quest** Ecologists try to film a tiger.		**Charlie Rose**	
CPTV Sports	**2015 CPTV Sports Tip-Off Classic (Game 2)** (L)				**One Night in March**	**Film School Shorts**	**Shelter Me - Second Chances**	

TUE|29	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Great Houses with Julian Fellowes - Burghley House** (P) Learn about the house's history.		**Great Houses with Julian Fellowes - Goodwood House** (P) Discover the secrets of this house.		**Secrets of Highclere Castle** The story of one of England's most spectacular houses is shared.		**Frontline**	
CPTV4U	**Call the Midwife (Part 1 of 6)** Jenny Lee arrives in the East End.		**Call the Midwife (Part 2 of 6)** New midwife Chummy arrives.		**Call the Midwife (Part 3 of 6)** Jenny befriends Joe.		**Charlie Rose**	
CPTV Sports	**2015 CPTV Sports Tip-Off Classic (Game 4)** (L)				**All Equals One: The Sto...**	**AfroPop - Doin' It in the Park** Pick-up basketball is examined.		**One Night in March**

WED|30	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Nature - Animal Misfits** Learn some surprising details about how evolution really works.		**Nature - Animal Odd Couples** Unlikely cross-species relationships are examined.		**In Defense of Food** (P) Join author *New York Times* best-selling author Michael Pollan on a fascinating journey to find out what we should eat to be healthy.			
CPTV4U	**Antiques Roadshow - Finders Keepers**		**Antiques Roadshow - Junk in the Trunk 2**		**Royal Paintbox** The Prince of Wales reveals a treasure trove.		**Charlie Rose**	
CPTV Sports	**2015 Girls High School Volleyball Final (Game 4)**			**2015 High School Football - Powder Puff: Sheehan/Lyman Hall-Wallingford**				

THU|31	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Robin Williams Remembered: A Pioneers of Television Special** The actor's life is celebrated.		**Ellen Degeneres: The Mark Twain Prize** The comedian is honored by special guests including Kristin Chenoweth, Steve Harvey, and Jimmy Kimmel.			**Will Ferrell: The Mark Twain Prize** The actor and comedian's career is celebrated by special guests including Ben Stiller and Paul Rudd.		
CPTV4U	**The Manners of Downton Abbey** Enter the world of English etiquette.		**Secrets of the Manor House** The British Manner house is explored.		**Secrets of Highclere Castle** (See CPTV, Dec. 29 at 10 p.m.)		**Charlie Rose**	
CPTV Sports	**2015 CPTV Sports Tip-Off Classic (Game 1)**				**2015 CPTV Sports Tip-Off Classic (Game 2)**			

cptvKids

For the complete CPTV Kids schedule, visit cptv.org/schedule.

Celebrate the Holiday Season All Month Long with Favorite CPTV Kids Shows

This December, CPTV Kids has a special lineup that is sure to put viewers in the holiday spirit! Beloved holiday specials will return, including *Curious George: A Very Monkey Christmas, Arthur's Perfect Christmas, Peg + Cat + Holidays (pictured), The Cat in the Hat Knows A Lot About Christmas*, and many more. Favorite seasonal episodes of *Odd Squad* and *Daniel Tiger's Neighborhood* will also receive encore airings.

For more information and a complete schedule of CPTV Kids holiday programming, please visit cptv.org/schedule.

Join CPTV Kids for a day of family fun at the New Children's Museum!

Featuring hands-on activities and games from your favorite PBS Kids shows like the all *New* *Bob the Builder*, *Wild Kratts!*, *Peg + Cat*, *Odd Squad*, and more! Special guest appearance from a PBS Kids program will help celebrate science, technology, math, and nature. Don't miss it!

When:
Saturday December 5th, 2015
10:00 a.m. – 3:00 p.m.

Where:
New Children's Museum
950 Trout Brook Drive
West Hartford
For more information visit:
cptv.org/events

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CPTV's Daytime Weekend Schedules | 6:30 a.m.-8 p.m.

CPTV Original, CPTV National Production or Presentation or CPTV Co-production indicated in blue font.

Saturday Morning Lineup (6:30 a.m. - 12:30 p.m.)

6:30 a.m.	Peep and the Big Wide World
7:00 a.m.	Wild Kratts
7:30 a.m.	Thomas & Friends
8:00 a.m.	WordWorld
8:30 a.m.	Biz Kid$
9:00 a.m.	Craft in America - Celebration*
10:00 a.m.	Rick Steves' Europe
10:30 a.m.	Fringe Benefits
11:00 a.m.	Painting the Town
11:30 a.m.	Ultimate Restorations

Sunday Morning Lineup (6:30 a.m. - 12:00 p.m.)

6:30 a.m.	Peg + Cat
7:00 a.m.	Curious George
7:30 a.m.	The Cat in the Hat
8:00 a.m.	Wild Kratts
8:30 a.m.	Design Squad
9:00 a.m.	Charlie Rose: The Week
9:30 a.m.	Religion & Ethics Newsweekly
10:00 a.m.	Washington Week
10:30 a.m.	Start Up
11:00 a.m.	Consuelo Mack WealthTrack
11:30 a.m.	To the Contrary

Special Viewers' Favorites programming airs on Saturday, Dec. 5, Sunday, Dec. 6, Saturday, Dec. 12, and Sunday, Dec. 13.

Craft in America - Music will air at 9 a.m. on Dec. 26.

SATURDAY, DECEMBER 5

12 p.m. - 8 p.m. Viewers' Favorites

SUNDAY, DECEMBER 6

12 p.m. - 8 p.m. Viewers' Favorites

SUNDAY, DECEMBER 13

12 p.m. - 8 p.m. Viewers' Favorites

SATURDAY, DECEMBER 19

11:30 a.m.	Ultimate Restorations
12:30 p.m.	Growing a Greener World
1:00 p.m.	The Victory Garden's Edible Feast
1:30 p.m.	Baking with Julia
2:00 p.m.	America's Test Kitchen
2:30 p.m.	Cook's Country Kitchen
3:00 p.m.	Martha Stewart's Cooking School
3:30 p.m.	Martha Bakes
4:00 p.m.	Jaques Pepin: Heart & Soul
4:30 p.m.	Simply Ming
5:00 p.m.	Lida Celebrates - Home for the Holidays
6:00 p.m.	Hometime
6:30 p.m.	Ask This Old House
7:00 p.m.	This Old House
7:30 p.m.	Open for the Holidays

SUNDAY, DECEMBER 20

12:00 p.m.	McLaughlin Group
12:30 p.m.	Live From Lincoln Center - Sinatra at 100
2:00 p.m.	Movie Classics - The Magnificent Seven
4:00 p.m.	Open for the Holidays
4:30 p.m.	Hometime
5:00 p.m.	Ask This Old House
5:30 p.m.	This Old House
6:00 p.m.	2015 National Christmas Tree Lighting
7:00 p.m.	The Doctor Blake Mysteries - A Foreign Field

SATURDAY, DECEMBER 26

11:30 a.m.	Ultimate Restorations
12:30 p.m.	Growing a Greener World
1:00 p.m.	The Victory Garden's Edible Feast
1:30 p.m.	Baking with Julia
2:00 p.m.	America's Test Kitchen
2:30 p.m.	Cook's Country Kitchen
3:00 p.m.	Martha Stewart's Cooking School
3:30 p.m.	Martha Bakes
4:00 p.m.	Jacques Pepin: Heart & Soul
4:30 p.m.	Simply Ming
5:00 p.m.	Lida's Kitchen
5:30 p.m.	Garden Smart
6:00 p.m.	Hometime
6:30 p.m.	Ask This Old House
7:00 p.m.	This Old House
7:30 p.m.	Call the Midwife Holiday Special 2015

SUNDAY, DECEMBER 27

12:00 p.m.	McLaughlin Group
12:30 p.m.	Call the Midwife Holiday Special 2015
2:00 p.m.	Movie Classics - Only Angels Have Wings
4:00 p.m.	Hometime
4:30 p.m.	Ask This Old House
5:00 p.m.	This Old House
5:30 p.m.	Masterpiece Classic - Downton Abbey
7:00 p.m.	Masterpiece Classic - Downton Abbey

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Friday, December 4 8 p.m.

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Old Favorites and New Series

A new year brings exciting new programming to CPTV! Here is a sneak peek at what will be airing this January.

Sherlock: The Abominable Bride
Friday, January 1 at 9 p.m.

The popular series returns with an all new special in the new year! In this mystery, Sherlock Holmes (Benedict Cumberbatch) and Dr. John Watson (Martin Freeman) find themselves transported to 1890s London. Other *Sherlock* characters including Mary Morstan (Amanda Abbington), Inspector Lestrade (Rupert Graves), and Mrs. Hudson (Una Stubbs) also turn up in this special that fans won't want to miss.

Downton Abbey
Sundays at 9 p.m. beginning January 3

The sixth and final season of *Downton Abbey* opens in 1925 with a series of crises reflecting the momentous changes that are transforming society. Lady Mary (Michelle Dockery), Lady Edith (Laura Carmichael), Michael Gregson (Charles Edwards), Tom Branson (Allen Leech), and more Downton favorites return for this final send-off. Tune in to discover their fates and to say goodbye to all of the beloved characters.

Mercy Street
Sundays at 10 p.m. beginning January 17

This new series is based on true stories of Civil War-era America. It takes viewers beyond the battlefield and into the lives of people on the home front as they face the unprecedented challenges of one of the most turbulent times in U.S. history.

Set in Virginia in the spring of 1862, the series follows two volunteer nurses on opposite sides of the conflict: Mary Phinney (Mary Elizabeth Winstead), a staunch New England abolitionist, and Emma Green (Hannah James), a naïve Confederate belle. The two collide at Mansion House, the Green family's luxury hotel that has been taken over and transformed into a Union Army hospital in Alexandria. The series boasts a cast of acclaimed actors including Josh Radnor (How I Met Your Mother) and Gary Cole (Veep).

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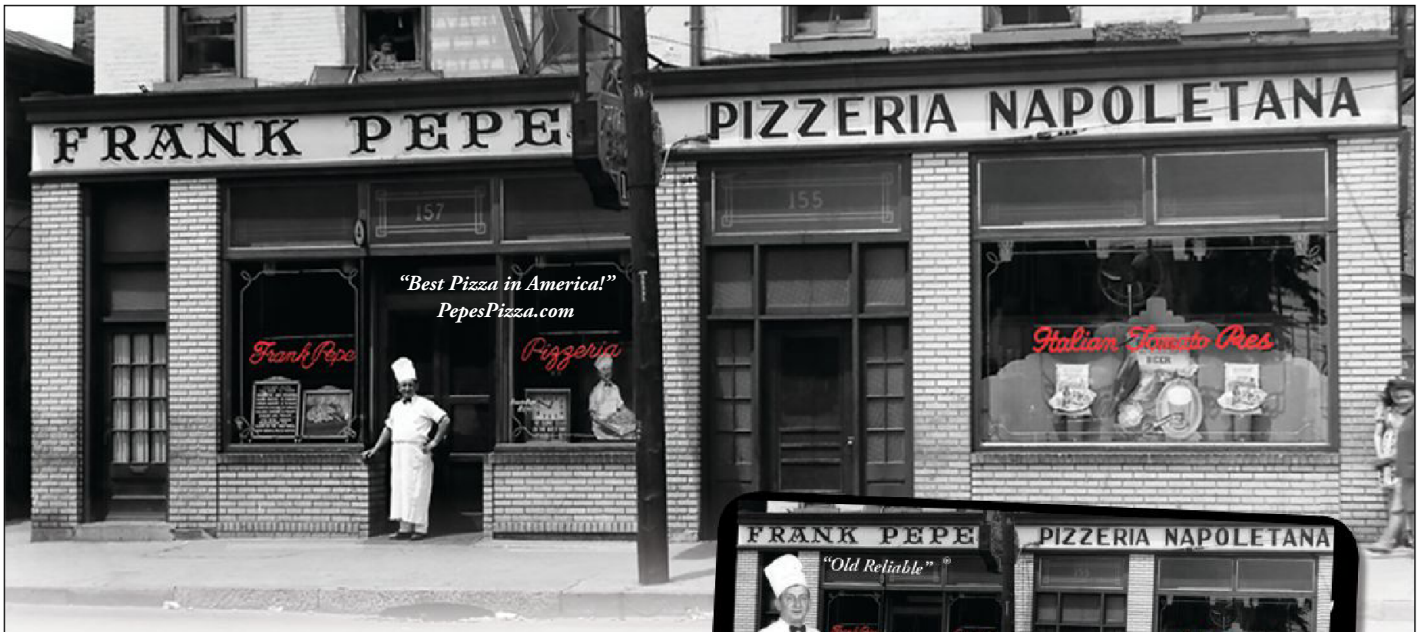

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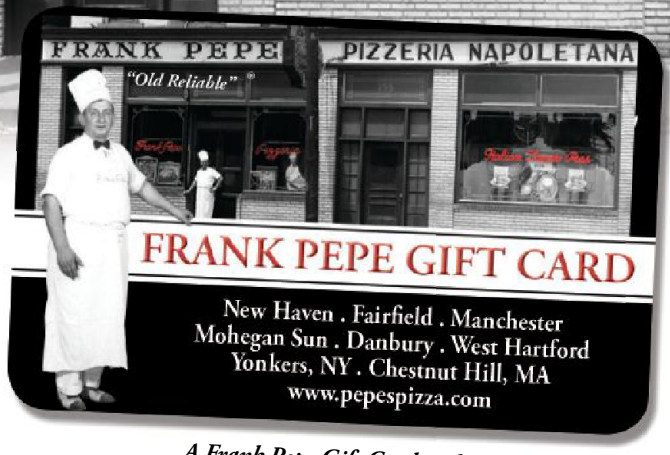

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Chaw Tobacco will you?
Mam.. dad has Catcht a man Chawing Tobacco
My child, he will have his deserts

Feeling "Blue"

REVENGE IS A DISH BEST SERVED COLD—AND THAT LASTS FOR CENTURIES.

You may not recognize Rev. Samuel A. Peters' name, but many Connecticut residents will know his legacy as he was responsible for hanging a bad reputation on the state that lingers centuries later. Peters was the author of *A General History of Connecticut*, a 1781 book that introduced the world to the notorious Blue Laws, a harsh civil code that allegedly restricted life in colonial Connecticut.

As it turns out, the book was a confection of lies, cooked up by a vindictive pest who served it as a dish of cold revenge to those whom he believed were responsible for ruining his life.

Samuel Peters was born on Dec. 1, 1735, in Hebron to an affluent family that was also Episcopalian, which was unpopular in a region thick with Congregationalists. He attended Yale, graduating 35th in a class of 40, and after his father died, came into a sizable inheritance. In 1759, he traveled to Great Britain and was ordained in the Church of England and upon his return, traveled extensively to spread the Episcopalian word and grow his congregation. He married Hannah Owen in 1760 and had three daughters; sadly, Hannah and two kids died by 1765. Still, the enterprising reverend continued his missionary work, including one expedition up the Connecticut River during which he said that he gave the eventual state of "Verdmont" its name, a dubious claim at best.

Over the next few years, Peters married twice more, only to see both young wives die prematurely. The impending American revolution also caused him grief as the proud Tory openly shared his Loyalist views. After opposing support for Bostonians following the Boston Tea Party, he declared that the India Tea Company be compensated for its losses at the hands of "patriot upstarts."

The local Sons of Liberty took umbrage with Peters, and they tangled multiple times, including once when dozens of "upstarts" supposedly threatened to hang Peters from a liberty pole, physically accosted him and then trashed his dwelling before dragging him to the town green for a tar and feathering (a very real torture). Peters relented, publicly agreeing "without equivocation or mental reservation" that he would support the rebellion.

Seeking refuge, he traveled to New Haven, which had a significant Episcopalian community, however, he was rudely greeted by the New Haven Sons of Liberty (led by Benedict Arnold, still years away from being a traitor). Rattled, Peters decided that New Haven would be no haven, and quickly returned to Hebron.

Peters gave a final sermon, said good-bye to his family and then scurried to Boston, still under British control. Upon arrival, he found protection, and thus emboldened, gave inflammatory public speeches and sent missives calling for harsh measures against patriots. After his letters were intercepted and published, a bounty was offered for his capture. The *Boston Evening Post* called him "the most unnatural monster diabolical incendiary and detestable parricide to his country that ever appeared in America or disgraced humanity."

To escape the pressure, Peters fled to Great Britain where he received a welcome that he had probably only dared to dream, even enjoying a formal audience with King George III. Now safe, he attacked old enemies including Connecticut Gov. Jonathan Trumbull. "He will smile in the face of those he hates, and court their friendship, at the very moment he is endeavoring by every means in his power to affect their ruin," Peters wrote. "As to justice, he never had an idea of it; at least he never showed any in practice."

Peters then penned his grand opus, *A General History of Connecticut*, a comprehensive work that chronicled the "history" of his homeland and "characterized" its peoples. He distorted events, concocted terrifying creatures such as the "bullfly" (a giant insect with horns!) and disparaged his former neighbors, writing, "From infancy their education as citizens points out no distinction between licentiousness and liberty; and their religion is so muffled with superstition, self-love and provincial enmity, as not yet to have taught them that humanity and respect for others, which from others, they demand."

The most sensational parts of *A General History* feature the infamous Blue Laws, which were first mentioned in an anonymous satirical pamphlet from 1762. It very likely inspired Peters, who embellished a few of the odd, archaic statutes and added outright fibs.

Some examples: "No woman shall kiss her child on the Sabbath or fasting day;" "Menstealers shall suffer death;" "The selectman, on finding children ignorant, may take them away from their parents, and put them into better hands, at the expense of their parents;" "Fornication shall be punished by compelling the marriage, or as the Court may think proper;" "Adultery shall be punished by death;" "Married persons must live together, or be imprisoned;" "Every male shall have his hair cut round according to a cap"—to which he added: "When caps were not to be found, they substituted the hard shell of a pumpkin, which being put on the head every Saturday, the hair is cut, by the shell, all around the head."

Upon publication in 1781, *A General History of Connecticut* caused a stir, even though many recognized it as satire. Others, however, would come to accept the exaggerations as truth, which still haunts the state today.

Peters returned to America in 1805, living in New York City and watching his health and influence dwindle. In 1825, a nephew tried to get his 90-year-old uncle to finally return to Hebron, but the bitter old man allegedly proclaimed, "I won't go—I'll perish first." And so he did, dying in New York on April 19, 1826.

His revenge, however, lives on.

PROHIBITION OF TOBACCO FROM THE CODE OF 1650, BEING A COMPILATION OF THE EARLIEST LAWS AND ORDERS OF THE GENERAL COURT OF CONNECTICUT EDITED BY SILAS ANDRUS, 1830.

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